

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishment: 🗚	Aroma Joes		Date	141	22	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Viola	tions	<u>ල</u>
Ac	Idress:  40	A DW HENWAY						No. of Repeat Risk Factor/Intervention Viola		0
Ov	wner/Permit Hol			Risk (				Total Viola		_
En	nail:	7		Phone					ed	Ø
Ins	spection Type:	(Routine) Re-inspection Pre-op	eratio	nal		Illnes	s investigation			_
		FOODBORNE ILLNESS RIS					_			_
		Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO =								
Com	anlianas Status							Corrected bit-site K = repeat violation		_
	npliance Status	Supervision	COS	R	-	Comp	liance Status	The state of the s	COS	F
1	NOUT	Person in charge present, demonstrates knowledge and			1 1	45 (		Protection from Contamination		
-		performs duties	+	-		15	IN OUT N/A NO	Food separated and protected		
É	ON OUT N/A	Certified Food Protection Manager			-	16	IN DUT N/A	Food-contact surfaces cleaned and sanitized		
_	G	Employee Health			[ [	17	IN OUT N/A)NO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	I) OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	-				7	Time / Temperature Control for Safety		
4	INOUT	Proper use of restriction and exclusion	1		1	18	IN OUT N/A NO	Proper cooking time and temperature		_
5	INOUT	Procedures for responding to vomiting and diarrheal events				19	IN OUT N/A NO	Proper reheating procedures for hot holding		$\vdash$
		Good Hygiene Practices			] [	20	IN OUT N/A(NO)	Proper cooling time and temperatures		
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			] [	21	IN OUT N/A NO	Proper hot holding temperatures		
7	IN OUT (NO	No discharge from eyes, nose, mouth				22	OUT N/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands			L	23	IN OUT N/A NO	Proper date marking and disposition		
8	ио тиоит	Hands dean & properly washed				24	IN OUT N/ANO	Time as a Public Health Control: procedures and records		_
9	UN OUT N/A NO	No bare hand contact with RTE food				12.		Consumer Advisory		
10	(I) OUT	Adequate handwashing sinks properly supplied & accessible			_	25	IN OUT (IA)	Consumer advisory provided for raw/undercooked foods		
11	NOUT	Approved Source			-	- · I	· ·	Highly Susceptible Populations		
12	IN OUT N/A NO	Food obtained from an approved source  Food received at proper temperature	-	-	-	26	IN OUT NA	Pasteurized foods used; prohibited foods not offered		
13	ROUT	Food in good condition, safe & unadulterated		-		07 1		d / Color Additives and Toxic Substances		
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	-	+	<b>⊢</b>	27 28	INOUT N/A	Food additives: approved and properly used	$\rightarrow$	_
				1	H	20	IN OUT N/A	Toxic substances properly identified, stored and used		
	Prevalent con	re improper practices or procedures identified as the natified for the interesting factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or injury.	ealth		$\vdash$	1		onformance with Approved Procedures	1	
	Interventions i	are control measures to prevent roodborne liness or in	ury.			19	IN OUT WA	Compliance with variance/specialized process/HACCP		
				RETAI						
Mai	rk "X" in box if num	Good retail practices are preventative measures shered item is not in compliance Mark "X" on ap							- 1-41	_
		Than 77 and up		IIC DOX	101 01	J	003	corrected on-site during inspection R=repeat vic	non	
om	pliance Status	Safe Food and Water	COS	R	C	ompli	ance Status		cos	R
30	Pasteurized	eggs used where required	I	1	-	13	1 1	Proper Use of Utensils		$\dashv$
31	<del>                                     </del>	from approved source	-	+	-	4		Is properly stored	-	
32	<del>                                     </del>	tained for specialized processing methods			-	15		pringle-service articles: properly stored, dried, & handled  ngle-service articles: properly stored & used	-	$\dashv$
		Food Temperature Control			<u> </u>	6	Gloves used			$\dashv$
33	Proper cooli	ng methods used: adequate equipment for temp, control						Utensile, Equipment and Vending	_	$\dashv$
34	Plant food p	roperly cooked for hot holding			4	7 -	Food and non	n-food contact surfaces cleanable.		$\dashv$
35	Approved th	awing methods used			4	8		gned, constructed, & used	-+	$\dashv$
36	Thermomete	ers provided and accurate			4	9	Warewashing	: installed, maintained, & used: test strips		┨
		Food Identification						Physical Facilities		
37	Food proper	ly labeled: original container		Щ	5	0	Hot & cold wa	ter available adequate pressure		
		Prevention of Food Contamination			5	1	Plumbing insta	alled, proper backflow devices		
38		ents, & animals not present			5			ste water properly disposed		
39		on prevented during food preparation, storage & display			5	_		properly constructed, supplied, & cleaned		_
40 41	Personal cle	ariliness s: properly used & stored			54	-		use properly disposed, facilities maintained		_
42		ts & vegetables	-	$\vdash$	55	_		ies installed, maintained, & clean		4
	- Trading na	a a regulation			56		Adequate vent	tilation & lighting, designated areas used		_
Тур	e of Operation:							License Posted:	N	
Disc	ussion with Per	son-in-Charge:				-			<del></del>	4
		writer glar						Follow-Up: Y	(N	1
		1111						Follow-Up Date:		
Sign	ature of Person	in Charge: 4/1/	_					Date:		7
Sian	nature of Inspect	or:								-
- a.		12/1/						Date: 1-4-2022		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address: 140A bus High book  TEMPERATURE DISSENTATIONS    Inter/   Asertian   Temp.   Item   Lecation   Temp.   Result   Lecetion   Temp.	Establishme	nt: Aroma Joes		4-2022	Page of		
Item I Levelies Temp. Trong Levelies Temp. Temp. Trong Levelies Temp. Temp. Trong Levelies Temp.	Address: 14	HOA DW Highux	24		Complia	nce Achieved: 1-4	-2027
OBSERVATIONS AND/OR CORRECTIVE ACTIONS    Name					ONS		
V Number Section of Code Description of Violation Description of Violation Code Section of Cod		Item / Location	Temp.	Item / Location	Temp.	· Item / Loca	tion Tes
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V Number Section of Code Description of Violation Description of Violation Code Section of Cod							
V Number Section of Code Description of Violation Description of Violation Code Section of Cod			ORSI	ERVATIONS AND/OR CORRECTIVE	E ACTIONS		
Nombre  Are to latitions observed closting time of inspection.  In a second contract time of inspection.  In a sec		Section of Code					Dated Correc
Signature of Person in Charge:  Date:	Number	DODIOT OF OOD		Description of Vic	Marioti		or COS
Signature of Person in Charge:  Date:							
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Signature of Person in Charge:  Date:	İ						
Signature of Person in Charge:  Date:					***		
Signature of Person in Charge:  Date:		1		····			
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Signature of Person in Charge: // Date:			No oto lad	tons observed donta	ed time of in	spection.	
Signature of Person in Charge: // Date:		ļ					
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Signature of Person in Charge: // Date:			1000	_			
01/1/0/-21-0	Signature of P	erson in Charge:	NIX			Date:	
Date: [-4 - 25 12		reporter:	W/Y/			-	A 2007
	graduc Or II	- July	·//			Date. [=	7-6066



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Solwary #30155				Page 1 of _		ctor/intervention vic	
Address: 140 B DW Hignway	1	ime in	12:00	Time out	:30 No. of Repeat Risk Fac	ctor/Intervention Vid	olations 💋
Owner/Permit Holder: Freng y no rm Inc.	F	Risk Ca	ategory:	C.		Total Vid	olations 街
Email:		hone:			Inspection Status: (Gi	reen Yellow	Red
	Pre-operation			s Investiga		Other	
	<u> </u>				TH INTERVENTIONS	Other	
					k "X" in appropriate box for COS	and/or P	
Circle designated compliance status (							
IN = in compliance OUT= not in compli	ance NO = not obs	erved r	M/A = not	applicable C	US = corrected on-site K = repea	at violation	
Compliance Status	cos	R	Com	pliance Stati	IŜ .		COS
Supervision					Protection from Conta	mination	
Person in charge present, demonstrates knowle performs duties	edge and		15	OUT N/A	NO Food separated and protected	d	
2 NOUT N/A Certified Food Protection Manager			16	(II) OUT N/A	Food-contact surfaces cleane		
Employee Health			17	IN OUT N/A	Proper disposition or returned reconditioned & unsafe food	i, previously served,	
3 DOUT Management/food employees & conditional em	ployee;	$\Box$			Time / Temperature Contr	rol for Safety	
knowledge, responsibilities and reporting  4 INOUT Proper use of restriction and exclusion		+	18	IN OUT N/A	A		
5 INOUT Procedures for responding to vomiting and diarr	heal events	+	19	IN OUT N/A			
Good Hygiene Practices			20	IN OUT N/A	45		
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use		T	21	IN OUT N/A			
7 IN OUT NO No discharge from eyes, nose, mouth		$\Box$	22	IN OUT N/A	NO Proper cold holding temperatu	ures	
Preventing Contamination by Hands			23	NOUT N/A	NO Proper date marking and disp	osition	
8 IDOUT NO Hands clean & properly washed			24	IN OUT N/	NO Time as a Public Health Contr	rol: procedures and record	ds
9 OUT N/A NO No bare hand contact with RTE food					Consumer Adviso	ory	
10 OUT Adequate handwashing sinks properly supplied	& accessible		25	IN OUT N/A	Consumer advisory provided t	for raw/undercooked food	s
Approved Source		,			Highly Susceptible Pop		
11 OUT Food obtained from an approved source			26	A/N TUO (IL)	Pasteurized foods used; prohi		
12 IN OUT N/A (O) Food received at proper temperature		$\vdash$		6	Food / Color Additives and To	· · · · · · · · · · · · · · · · · · ·	
13 NOUT Food in good condition, safe & unadulterated		+	27	TOOUT N/A	Food additives: approved and		
14 IN OUT(N/A)NO Req. records available: shell stock tags, parasite			28	LINDUT N/A	Toxic substances properly idea		
Risk factors are improper practices or procedures identif Prevalent contributing factors of foodborne illness or injur Interventions are control measures to prevent foodborne	ied as the most y. Public Health				Conformance with Approve		
Interventions are control measures to prevent foodborne	illness or injury.		19	IN OUT NA	Compliance with variance/spec	cialized process/HACCP	
	GOOD R						
					icals, and physical objects into foods.		at violation
Mark "X" in box if numbered item is not in compliance Ma	rk "X" on appropria	te box i	or COS a	and/or	COS =corrected on-site during in	ispection K-repea	II VIOIABOTI
Compliance Status	cos	R	Comp	iliance Statu			COS R
Safe Food and Water	· ·			· .	Proper Use of Uter	nsils	
30 Pasteurized eggs used where required			43	-	utensils properly stored	d dried 9 bendlad	
31 Water & Ice from approved source		-	44	+ + -	ls, equipment & linens: properly stored -use/single-service articles: properly s		+
32 Variance obtained for specialized processing methods  Food Temperature Control	<del></del>	$\vdash$	46	— — <u> </u>	s used properly	10104 & 0300	-
33 Proper cooling methods used: adequate equipment for temp.	control		40	Cilove.	Utensils, Equipment and	d Vending	
34 Plant food properly cooked for hot holding	55/16 5/		47 ·	Food	and non-food contact surfaces cleanab		
35 Approved thawing methods used		$\Box$	48	Prope	rly designed, constructed, & used		
36 Thermometers provided and accurate			49	Warev	vashing: installed, maintained, & used:	: test strips	
Food Identification					Physical Facilitie	cs	
37 Food properly labeled: original container			50	Hot &	cold water available adequate pressur	re	
Prevention of Food Contamination			51	Plumb	ing installed, proper backflow devices		
38 Insects, rodents, & animals not present			52	Sewag	e & waste water properly disposed		
39 Contamination prevented during food preparation, storage & d	lisplay		53		acilities properly constructed, supplied		
40 Personal deanliness			54		ge & refuse property disposed, facilitie		
41 Wiping cloths: properly used & stored			55	<u> </u>	al facilities installed, maintained, & cle		
42 Washing fruits & vegetables			56	Adequ	ate ventilation & lighting, designated a	reds used	
Type of Operation:					Lice	ense Posted:	(Y) N
	<u>~</u>				Follo	ow-Up:	y (N)
Discussion with Person-in-Charge:						·	. (
					Folio	ow-Up Date:	
Signature of Person in Charge: Kull Byte	ew				Da	ite:	
Signature of Inspector:	·				Da	ate: 1/4/202Z	
The state of the posterior						.,110022	·-



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishmen	: Subway	#3013	5			Date:	1/412022	PageZ	of 2	
		B DW Hi					Comp	oliance Achieved: 1-4-1	017		
	fort o	8 0-0 11	-11/100-1-		TEMPERATURE OBSERVAT	TIONS					
		Item / Location		Temp.	Item / Location	Ten	որ.	Item / Location		Tem	ъ.
										-	
					OBSERVATIONS AND/OR CORRECT	IVE ACTIONS					
V	Item	Section of Code			Description of V					ed Correcti	.ed
	Number	Section of Code								or COS	
	_										
					13-06 45	ala a 12m		- Incharte			
			r	الم حوا	plations observed do	Tricy Time	<u> </u>	E INSTECTION.			
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						<u> </u>		<u> </u>			
Sin	nature of	Person in Charge:	Ken	Bu	au au			Date:			
	nature of		- (	7	7			Date: [ 4	-2027		
کار	griature of	inapeotor.	ar/	<i>//</i>			-	-	- Jung Au		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ablishment: 🤾	apid Refill # 134	Date: //2/2 Page 1 of _2 No. of Risk Factor/Inter					ervention Vio	lations 💋			
		untree lane	Т	īme ir	11:00	Time out: 1:30	No. of Repeat Risk Factor/Int	ervention Vio	lations Ø			
Ow		ler: HPG corporation	F	Risk Ca	ategory:	D		Total Vio	lations &			
Ema		THE COLDSTATION	-	hone:			Inspection Status: Green		Red			
		Boutine Be insection Dec and		-		- 14:4:			TOU			
IIISL	pection Type:	Routine Re-inspection Pre-oper				s Investigation	Complaint Othe	ar				
		FOODBORNE ILLNESS RISK						D				
-		Circle designated compliance status (IN, OUT, N/A					in appropriate box for COS and/or					
		IN = in compliance OUT= not in compliance NO = n	ot obs	erved I	WA = not	applicable COS =	corrected on-site R = repeat violati	ion				
Com	pliance Status		COS	R	Com	oliance Status			COS R			
	<b>K</b> 3	Supervision					Protection from Contamination	)B				
1 (	IN OUT	Person in charge present, demonstrates knowledge and performs duties			15	IN OUT N/A NO	Food separated and protected					
2	IN OUT NA	Certified Food Protection Manager			16	IN OUT N/A	Food-contact surfaces cleaned and sa					
		Employee Health			17	IN OUT NA NO	Proper disposition or returned, previou reconditioned & unsafe food	sly served,				
3	(IN)OUT	Management/food employees & conditional employee;				-	Time / Temperature Control for S	afety				
4	(IN DUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		+	18	IN OUT N/ANO	Proper cooking time and temperature		T			
5	(IN OUT	Procedures for responding to vomiting and diarrheal events		+	19	IN OUT N/A NO	Proper reheating procedures for hot he	oldina				
		Good Hygiene Practices			20	IN OUT N/A NO	Proper cooling time and temperatures					
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A (IO)	Proper hot holding temperatures					
7	IN OUT (10	No discharge from eyes, nose, mouth			22	IN OUT N/A NO	Proper cold holding temperatures					
		Preventing Contamination by Hands			23	IN OUT N/A NO	Proper date marking and disposition					
8	IN OUT NO	Hands clean & properly washed			24	IN OUT WANO	Time as a Public Health Control: proce	dures and records	ŝ			
9	IN OUT N/A	No bare hand contact with RTE food			1		Consumer Advisory					
10 1	INOUT Adequate handwashing sinks properly supplied & accessible 25 IN OUT N/A Consumer advisory provided for raw/undercooked foods											
	Approved Source Highly Susceptible Populations											
11 1												
12	IN OUT N/A(NO	Food received at proper temperature		$\vdash$			d / Color Additives and Toxic Sul					
13	IN OUT	Food in good condition, safe & unadulterated		$\vdash$	27	IN OUT (N/A)	Food additives; approved and properly		+			
14	IN OUT N/A/NO	Req. records available: shell stock tags, parasite destruction		$\vdash$	28	IN OUT N/A	Toxic substances properly identified, st					
	Prevalent con	are improper practices or procedures identified as the mo tributing factors of foodborne illness or injury, Public Hea are control measures to prevent foodborne illness or inju	st ilth				onformance with Approved Proce					
	Interventions	are control measures to prevent foodborne illness or inju	ry.		19	IN OUT (N/A)	Compliance with variance/specialized p	rocess/HACCP				
					PRACT							
Mor	k "V" in how if nur	Good retail practices are preventative measures to  shered item is not in compliance Mark "X" on app					and physical objects into foods. =corrected on-site during inspectio	n R=repeat	violetion			
IAICTI	K A III DOXII II III	mark X on app	торпа	C DOX I	0, 000 2	naroi GGG	-corrected of site dailing his poole	T TOPOGO				
omi	oliance Status		cos	R	Comp	liance Status	W. W. PT. 41		COS R			
30	Paetauriza	Safe Food and Water deggs used where required			43	In use utens	Proper Use of Utensils ils properly stored					
31	<del></del>	a from approved source		$\vdash$	44		uipment & linens: properly stored, dried, a	& handled	+			
32		btained for specialized processing methods		$\vdash$	45		ingle-service articles: properly stored & u		+ + 1			
		Food Temperature Control			46	Gloves used						
33	Proper coo	ling methods used: adequate equipment for temp. control					Utensils, Equipment and Vendi	ng				
34	Plant food	properly cooked for hat halding			47 ·	Food and no	n-food contact surfaces cleanable,					
35	Approved t	hawing methods used			48	Properly des	signed, constructed, & used					
36	Thermome	ters provided and accurate			49	Warewashin	g: installed, maintained, & used: test strip	S				
		Food Identification					Physical Facilities					
37	Food prope	rly labeled: original container		Щ	50		ater available adequate pressure					
		Prevention of Food Contamination			51		talled, proper backflow devices					
38	_	lents, & animals not present		$\vdash$	52	_	aste water properly disposed s properly constructed, supplied, & clear					
39 40	Personal cl	tion prevented during food preparation, storage & display		$\vdash$	53		s properly constructed, supplied, a clear		+			
41		hs; properly used & stored		$\vdash$	55		lities installed, maintained, & clean	jied .	+			
42		uits & vegetables			56		ntilation & lightlng, designated areas use	ď				
									72			
Тур	e of Operation:						License Po	osted:	W-K			
Disc	cussion with Pe	rson-in-Charge:					Follow-Up:		Y ( N )			
							Follow-Up	Date:				
Sigr	nature of Perso	n in Charge:					Date:					
Sig	nature of Inspe	otor:					Date: (1)	1212022				
		( /										



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	Rapid Refi				212022	Page _2_	of <u>Z</u>
Address: 1	Peacytree Las	ر ا		Complianc	e Achieved: 🏒 [	212022	
	To div of	l be	TEMPERATURE OBSERV	ATIONS			
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, Item		UB	SERVATIONS AND/OR CORRE			Dated	Corrected
V Number	Section of Code		Description	of Violation			r COS
		nn viol	ations observed	during time o	of inspect	ion .	
				J ·			
					<del></del>		
			16				
	son in Charge:		1 Danne		Date:		
Signature of Ins	pector:	-/ [			Date: 1	1212022	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablish	ment: 🔘	w p:33a		Datei / 1212 Page 1		1 of _2_	No. of Risk Factor/Intervention Violations		
			w Highway		Time ii	1:30	Time o	out2:30	No. of Repeat Risk Factor/Intervention Violations	
Ow	ner/Pe	ermit Hold	er: Dw gizza trc.			ategory:		<i>2</i> -30	Total Violations	
Em			DO SIEEN TIL		Phone				~	
เกรเ	pection	n Type:		peratio				stigation	Complaint Other	
			FOODBORNE ILLNESS R				BLIC H			
			Circle designated compliance status (IN, OUT,	, N/A, NC	)) for ea	ch item		Mark "X"	in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO	= not ob	served	N/A = not	t applica	ble COS =	corrected on-site R = repeat violation	
Com	plianc	e Status	<u> </u>	COS	R	Com	pliance	Status	COS   R	
			Supervision						Protection from Contamination	
1	(IN)O	UT	Person in charge present, demonstrates knowledge and performs duties			15	( Nou	JT N/A NO	Food separated and protected	
2		UT N/A	Certified Food Protection Manager			16	(IN)OU	JT N/A	Food-contact surfaces cleaned and sanitized	
			Employee Health			17	IN OU	JT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	Fino	IT.	Management/food employees & conditional employee;		-					
	124		knowledge, responsibilities and reporting	_		40	111.01		Time / Temperature Control for Safety	
5	(IN)D		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal event			18	_	JT N/A(NO)	Proper cooking time and temperature	
5	Tany	01	Good Hygiene Practices	.5		20	_	JT N/A/NO) JT N/A/NO)	Proper reheating procedures for hot holding  Proper cooling time and temperatures	
6	IN O	JT (O)	Proper eating, tasting, drinking, or tobacco use			21		JT N/( NO	Proper hot holding temperatures	
7	IN O	-	No discharge from eyes, nose, mouth			22	1000	JT N/A NO	Proper cold holding temperatures	
			Preventing Contamination by Hands			23		JT N/A NO	Proper date marking and disposition	
8	MOI	ON TL	Hands clean & properly washed		1	24	IN OU	TANO	Time as a Public Health Control; procedures and records	
9	MO	JT N/A NO	No bare hand contact with RTE food				-		Consumer Advisory	
10	(ій)	JT	Adequate handwashing sinks properly supplied & accessib	le		25	IN DU	T N/A	Consumer advisory provided for raw/undercooked foods	
			Approved Source						Highly Susceptible Populations	
11	MOI		Food obtained from an approved source			26	(IN)DU	IT N/A	Pasteurized foods used; prohibited foods not offered	
12	1/	JT N/A (IO)	Food received at proper temperature						d / Color Additives and Toxic Substances	
13	(IN)OI	( m	Food in good condition, safe & unadulterated		$\perp$	27	-	IT(N/A)	Food additives: approved and properly used	
14		JT(N/A)JO	Req. records available: shell stock tags, parasite destruction		Щ	28	NO OU		Toxic substances properly identified, stored and used	
	RI: Pre	sk factors a evalent conf	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or	most Health			_	Ca	onformance with Approved Procedures	
	Int	erventions a	are control measures to prevent foodborne illness or	injury.		19	IN OU	T(N/A)	Compliance with variance/specialized process/HACCP	
				GOOD :	RETAL	L PRACI	TICES			
			Good retail practices are preventative measu							
Mar	'k "X" ir	box if num	nbered item is not in compliance Mark "X" on	appropri	ate box	for COS a	and/or	COS:	=corrected on-site during inspection R=repeat violation	
omj	oliance	Status		cos	R	Comp	oliance	Status	COS R	
			Safe Food and Water		$\overline{}$	-			Proper Use of Utensils	
30			l eggs used where required	_	+	43	-		ils properly stored	
31			from approved source		+	44	+		ipment & linens: properly stored, dried, & handled	
32		Variance ob	stained for specialized processing methods		4	45	_		ingle-service articles: properly stored & used	
33	E	Orange and	Fued Temperature Control ing methods used; adequate equipment for temp, control			46	1 1	Gloves used	Utensils, Equipment and Vending	
34			properly cooked for hot holding	_	+	47		Food and no	n-food contact surfaces cleanable,	
35			nawing methods used	+	+-	48	_		igned, constructed, & used	
36			ers provided and accurate		+	49	-		g: installed, maintained, & used: test strips	
			Food Identification						Physical Facilities	
37		Food proper	rly labeled; original container			50		Hot & cold wa	ater available adequate pressure	
			Prevention of Food Contamination			51	F	Plumbing ins	talled, proper backflow devices	
38		Insects, rode	erits, & animals not present			52		Sewage & wa	aste water properly disposed	
39		Contaminati	on prevented during food preparation, storage & display			53	1	Toilet facilitie	s properly constructed, supplied, & cleaned	
40		Personal cle				54	_		rfuse properly disposed, facilities maintained	
41			s: properly used & stored		4—	55			ities installed, maintained, & clean	
42		Washing fru	its & vegetables			56	/	Adequate ver	ntilation & lighting, designated areas used	
Typ	e of C	peration:							License Posted: (Y) N	
			mon in Chargo:						75	
UIS(	cussi0	n with Péi	rson-in-Charge:						Follow-Up: Y (N)	
			- 11						Follow-Up Date:	
Siar	nature	of Person	in Charge: AM MAD COS	Tack					Date:	
				[ UU	-				Date: \$1 cm 1 20.00	
oigi	iature	of Inspec	" And the second						Date: LLIZIZOZZ	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	F DON 5583	CA			Date: 1	112/2022	Page 2 of 2
Ad	dress: 🔫 🤄	Du High	n usa ca			Complia	ance Achieved: 14 42	2022
					TEMPERATURE OBSERVA	TIONS		
		Item / Location		Тетър.	Item / Location	Temp.	· Item / Location	п Тетр.
20	nd tom	ato / in-lin	٤	40.	. <u></u>			
		- 11			OBSERVATIONS AND/OR CORRECT	IVE ACTIONS		
V	Item	Section of Code			Description of \	Violation		Dated Corrected
	Number				· · · · · · · · · · · · · · · · · · ·			or COS
							·	
	<del> </del>							
	-							
			no (	310 lCt-	ions observed auring	Hime of los	pection.	
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							1.00	
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					_			
Sigr	nature of P	erson in Charge:	Link	M Pho	The state of the s		Date:	
Sia	nature of in	spector:	1				Date: \((	12.12022



HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishment: p	apid Refill #140		Date:	13/22	Page 1 of _2_	No. of F	Risk Factor/Inte	ervention Viol	ations	0
		ow Highway					No. of Repeat F				
Ov	vner/Permit Hoi	der: HP6 Corporation			ategory				Total Viol	_	-
1	nail:			Phone:		0	Inspection Statu	C. Canan		Red	90
ins	spection Type:	Routine Re-inspection Pre-or	peration			ss Investigation					
-		FOODBORNE ILLNESS RE						t Other			
		Circle designated compliance status (IN, OUT, I					in appropriate box f	or COS and/or B			
		IN = in compliance OUT= not in compliance NO	_								
C-11	autiona Ctatus						- corrected orpsite N	repeat violatio	·/·I		
CON	npliance Status	Supervision	COS	R	Com	pliance Status	70			cos	F
1	INDUT	Person in charge present, demonstrates knowledge and			156	The same of		a Contamination	1		
,		performs duties	4	44	15 (	NOUT N/A NO	Food separated and	protected			
2	IN OUT (N/A)	Certified Food Protection Manager		1	16	IN OUT N/A	Food-contact surface				$\perp$
		Employee Health			17	IN OUT N/A NO	Proper disposition or reconditioned & unsa		y served,		
3	MOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temperatur	e Control for Sa	fety		
4	NDUT	Proper use of restriction and exclusion			18	IN OUT N/A NO	Proper cooking time	and temperature			T-
5	INOUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT N/A NO	Proper reheating pro		ding	+	+
		Good Hygiene Practices			20	IN OUT WATO	Proper cooling time a	and temperatures		_	+
6	IN OUT (IO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT NA NO	Proper hot holding te	mperatures		_	+
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	IN OUT N/A NO	Proper cold holding to	emperatures			
		Preventing Contamination by Hands			23	IN OUT N/A NO	Proper date marking	and disposition			$\top$
8	IN OUT (NO	Hands clean & properly washed			24	IN OUT N/A NO	Time as a Public Hea	ith Control: procedu	res and records		
9	IN OUT N/A NO	No bare hand contact with RTE food					Consumer	Advisory			
10	OUT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT (IA	Consumer advisory p	rovided for raw/und	ercooked foods		T
4.4	<b>O</b> I OUT	Approved Source					Highly Suscepti	ble Populations			
11	IN OUT N/A NO	Food obtained from an approved source	+-		26	IN OUT (VA)	Pasteurized foods us				
13	IN OUT NACOO	Food received at proper temperature	<del> </del>	-			od / Color Additives				
14	IN OUT N/A NO	Food in good condition, safe & unadulterated	-		27	IN OUT WAS	Food additives: appro-			<u> </u>	$\perp$
17		Req. records available: shell stock tags, parasite destruction		4	28	IN OUT N/A	Toxic substances prog				
	Prevalent conf	re improper practices or procedures identified as the r tributing factors of foodbome illness or injury. Public H are control measures to prevent foodbome illness or in	nost ealth				onformance with A	pproved Procedi	ures		
	Interventions a	are control measures to prevent foodborne illness or in	jury,		19	IN OUT NA	Compliance with varia	nce/specialized pro	cess/HACCP		
					PRACT		<u> </u>				
Mar	k "X" in hov if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ag									
IANCEI	K X III DOX II IIdiii	bered item is not in compliance Mark "X" on ap	propria	te box to	or COS a	nd/or COS	=corrected on-site di	uring inspection	R=repeat v	iolation	1
omp	oliance Status		cos	R	Comp	llance Status				cos	R
30	Boots wined	Safe Food and Water					Proper Use	of Utensils			
31		eggs used where required from approved source	-		43		ils properly stored				$\vdash$
32		tained for specialized processing methods	-	$\vdash$	44		ipment & linens; proper				$\sqcup$
	74	Food Temperature Control			46	Gloves used	ingle-service articles: pr	operty stored & use	ď		Н
33	Proper cooli	ng methods used: adequate equipment for temp, control			40	Gloves used	Utensils, Equipme	mt and Wandin			$\sqcup$
34		roperly cooked for hot holding			47 .	Food and no	n-food contact surfaces				
35	Approved the	awing methods used			48		igned, constructed, & us				$\vdash$
36	Thermomete	rs provided and accurate			49		g: installed, maintained,				-
		Food Identification					Physical F				
37	Food proper	y labeled: original container			50	Hot & cold w	ater available adequate	pressure		7	П
		Prevention of Food Contamination			51	Plumbing ins	talled, proper backflow o	fevices			П
38	Insects, rode	nts, & animals not present			52	Sewage & w	aste water properly dispo	osed			П
39		on prevented during food preparation, storage & dispfay			53	Toilet facilitie	s properly constructed,	supplied, & cleaned			$\Box$
40	Personal clea				54	Garbage & re	fuse properly disposed,	facilities maintained			
41		a: properly used & stored	<b>—</b> —	_	55	Physical facil	ities installed, maintaine	d, & clean			
12	wasning fruit	s & vegetables			56	Adequate ver	ntilation & lighting, design	nated areas used			
Гуре	e of Operation:							License Poste	ad: /	N.	N
	ussion with Per	son-in-Charge:							. (		-
-100	COOL WILL CI	warm oneigo.						Follow-Up:	`	r I	N
								Follow-Up Da	te:		
Sign	ature of Person	in Charge: Austonie Gue	a					Date:			$\neg$
Sian	ature of Inspect	or:	<u> </u>						11002		-
								Date: [ / LS	112022		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	1. 17 While 10 A.C.	വി കാക്ക		Date: \ [		ge <u>2</u> of <u>2</u>
	t: Rapid Ref			Compliano	e Achieved: 113/20	22_
Address: **	13 NO HIGH		TEMPERATURE OBSERVATI	DNS		1 100
	Item / Location	Temp.	Item / Location	Temp.	Item / Location	Tem
			OBSERVATIONS AND/OR CORRECTIV	TE ACTIONS		
						Dated Correct
V Item Number	Section of Code		Description of Vi	plation		or COS
Number						
					<u> </u>	
				1.00 /2.0	a at increction	
		<u> </u>	otolations observed	doing wing	UT CHISTOCK	
						-
	+					
	+					
( )	Person in Charge:		W		Date:	
	/ m. / / / / / / / A				Date: 1/13	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address; G. Henney Clab Drings   Tries in Each   Time in Each   Time out   Ti	Est	ablish	ment: V	Date:1/14/22 Page 1 of Z		No. of Risk Factor/Intervention Violations		Ď					
Convenience   Property   Proper	Add	dress:	6 Hen	ry clay Drive	1	Time	int (	, DD	Time	out(1:50	No. of Repeat Risk Factor/Intervention Vio	lations	D
Email: Prone:   Properties   Pr					٥,	Risk (	Cate	gory:	G		Total Vio	lations	Ø
Cold designated correlations attitle (N. OLT), M. N. Poly from each issum Mark "X" in appropriate loss for COS and/or R N = in complainnee OUT= not in perceptions NO = not observed NN = not applicable COS = corrected on-site R = repeat violation				1		Phone	e:				Inspection Status: Green Yellow	Red	
Cold designated correlations attitle (N. OLT), M. N. Poly from each issum Mark "X" in appropriate loss for COS and/or R N = in complainnee OUT= not in perceptions NO = not observed NN = not applicable COS = corrected on-site R = repeat violation	Ins	oection	n Type:	Routine Re-inspection Pre-op	eration	nal		Illnes	ss Inv	estigation	Complaint Other		
Descriptions   Description							AN						
Compliance Status   Cost   R   Protection from Continuination			r	Circle designated compliance status (IN, OUT, N	I/A, NO	) for e	ach i	tem		Mark "X"	in appropriate box for COS and/or R		
ImpUrt   ImpUrt   Person in charge present, demonstrates a roundedge and performs duties   ImpUrt   Person in charge present duties   ImpUrt   ImpUrt   Person in charge present duties   ImpUrt   Impur   Impur   Impur   Im				IN = in compliance OUT= not in compliance NO =	not ob	served	N/A	= not	applic	abie COS =	corrected on-site R = repeat violation		
Impure   Present hardware peach demonstrate in volvelops and	Com	pliance	e Status		lcos	R		Com	plianc	e Status		cos	R
Properties delice   Properties   Pr				Supervision							Protestion from Contamination		
The content of the process of the	1	(N)	UT					15	(D)	UT N/A NO	Food separated and protected		
## Compliance Status    Continue Status	2	ilyou	UT N/A		1	1		16	INO	UT N/A	Food-contact surfaces cleaned and sanitized	+	+
Second   International representation of expolyments   International representation of expositions and exposition   International representation   International representation   International representation   International representation   International representation   International representational representation   International representational representat				Employee Health				17	INO	UTAVANO			
## Court Notes of the control of the section and equations and distributed events    Court Notes   Proper conting time and temperature	3	Mo	UT.				1	-					
South   Proper relating procedures for responding of swenting and diserhead events   1	- A	-			+-	+	+	18	LING			7	т
Coed Bygiene Practices  6. IN OUT 10 Proper setting, lasting, divising, or tobacco use  1 Proper setting from year, rose, mouth  1 Proper setting Contamination by Hands  2 QUIT NA NO Proper date making and disposition  1 Proper date making and disp	5				+	+	1	-	+			-	+-
Section   Nour   Section   Nour   Section   Nour							1	<u> </u>	+	$\overline{}$		_	+
Preventing Contamination by Hands   23	6	IN OIL	UT (D)		T	7	-	_	+			1	1
B	7	IN OI	TU TU	No discharge from eyes, nose, mouth	$\top$			22	<b>(D)</b>	UT N/A NO	Proper cold holding temperatures	1	
Second Part   Proceedings   Consumer Advisory   Consumer Advisor				Preventing Contamination by Hands				23	(IN)	UT N/A NO	Proper date marking and disposition	Ī	
Approved Source  Approved Source  Approved Source  11 (To) CUT No. Food believed when an approved source   25 (NOUT No. Food received above an expression and a source   27 (NouT No. Food received above an expression and a source   27 (NouT No. Food received approper temperature   27 (NouT No. Food received and used   28 (NouT No. Food received and used   27 (NouT No. Food received and used   27 (NouT No. Food received and used   28 (NouT No. Food received and used   27 (NouT No. Food received and used   28 (NouT No. Food received and used   27 (NouT No. Food received and used   28 (NouT No. Food received and used   27 (NouT No. Food receive	8	(N)OL	JT NO	Hands clean & properly washed				24	IN O	UTNANO	Time as a Public Health Control: procedures and record	3	
Highly Susceptible Populations   Eligibly Susceptible Populations   Eligibly Susceptible Populations   Eligibly Susceptible Populations   Eligibly Susceptible Food economic of the population	9	IN OL	JT N/A NO							Consumer Advisory		.,	
### Court   Food echtained from an approved source	10		JT			4	25	IN O	UT (N/A)				
12   NOUTNATO  Food received at proper temperature   13   UpUT   Food in good condition, safe & unadultrariated   14   NOUTNATO  Req. records available: what lack that gas, parasite destruction   15   NOUTNATO  Food additives, approved and property used   15   NOUTNATO  Food additives, approved with artification of partification o	44	Var or	ı <del>.</del>				-	00	( in)	LITAGA			
13 Library Food in good condition, safe & unadulterated   27 IN OUT (Na) Food additives: approved and properly used   28 IN OUT (Na) Toxis auditations properly used and auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 IN OUT (Na) Toxis auditations, and properly auditations   29 I	_	-	2000		+-	+	-	26					
Risk factors are improper practices or procedures identified as the most Prevaeltant contributing factors of foodborne illness or injury. Public Health interventions are control reasonable factors of foodborne illness or injury. Public Health interventions are control reasonable factors of foodborne illness or injury. Public Health interventions are control reasonable factors of foodborne illness or injury. Public Health interventions are control reasonable for injury. Public Health interventions are improper practices or proventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  **GOOD RETALL PRACTICES**		1,000			+		-	27	INO			1	T
Prevalent contributing factors of foodborne fillness or injury. Public Health Interventions are control measures to control measures to control measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection Re-repeat violation  Compliance Status  COS R  Safe Food and Water  30 Pasteurized eggs used where required  31 Water & toe from approved source  32 Variance obtained for specialized processing methods  Peod Temperature Control  33 Proper cooling methods used adequate equipment for temp. control  44 Utensitis, equipment & lines; properly stored, dried, & handled  45 Single-use/kingle-anvice articles; properly stored, dried, & handled  46 Gloves used groperly  47 Food and non-food contact surfaces cleanable,  19 Proper Quedical and accurate  19 Warewashing methods used  48 Proper designed, constructed, & used  49 Warewashing installed, maintained, & used: test strips  19 Proper good of preparation, storage & display  39 Contamination preverted during inspection  19 Proper Use of Utensils  19 In-use utensils properly stored, dried, & handled  45 Single-use/kingle-anvice articles; properly stored, dried, & handled  46 Gloves used groperty  47 Food and non-food contact surfaces cleanable,  48 Proper designed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  19 Proper good properly labeled original container  19 Warewashing installed, maintained, & cleaned  49 Warewashing fruits & vegetables  19 Warewashing fruits & vegetables  19 Physical facilities installed, maintained  19 Warewashing fruits & vegetables  19 Physical facilities installed, maintained  19 Physical facilities installed, maintained  19 Physical facilities installed, displated areas used  19 Physical facilities installed, displated areas used  19 Physical facilities installed, displated areas used  20 Person in Charge:  21 Follow-Up Date:  22 Septiment	_	-				+-	1		-			+-	+
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and/or COS and/or COS acreeded on-site during inspection Re-repeat violation  R-repeat violation R-repeat vio		Rk	sk factors a	re improper practices or procedures identified as the r	nost		1			C	onformance with Approved Procedures		
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and/or COS and/or COS acreeded on-site during inspection Re-repeat violation  R-repeat violation R-repeat vio		Pre	evalent cont erventions a	ributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or in	ealth rjury.			19	INO	UT NÃ	Compliance with variance/specialized process/HACCP		T
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance. Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection. R=repeat violation.  Compliance Status  Safe Food and Water  Safe Food Safe Food Safe Safe Safe Safe Safe Safe Safe Safe						RETA	IL P	RACI					
Safe Food and Water  Water & Lee from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used: adequate equipment for temp. control  Plant food properly cooked for hot hoting  Proper cooling methods used  Proper cooling methods used  Pinnt food properly cooked for hot hoting  Proper cooling methods used  Proper cooling methods used  Pinnt food properly cooked for hot hoting  Food and non-food contact surfaces cleanable,  Food and non-food contact surfaces cleanable,  Properly designed, constructed, & used  Warewashing: installed, maintained, & used: test strips  Food properly labeled: original container  Prevention of Food Contamination  Sol Hot & cold water available adequate pressure  Prevention of Food Contamination  Sol Hot & cold water available adequate properly disposed  Compliance Status  Proper Use of Utenails  43 In-use utensits properly stored  44 Utensits, equipment & inens: properly stored & used  45 Single-use/lingle-service arides: properly stored & used  46 Glovas used properly  Utensits, Equipment a line ns: properly designed, constructed, & used  48 Property designed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  Frysical Facilities  Prevention of Food Contamination  Sol Hot & cold water available adequate pressure  Sol Hot & cold water available adequate pressure  Sol Sewage & waste water properly disposed  Sol Sewage & waste water properly disposed  Adequate vertilation & ighting, designated areas used  Type of Operation:  Discussion with Person-in-Charge:  Sol Physical facilities installed, maintained, & clean  Adequate vertilation & ighting, designated areas used  Sol Sewage & waste water properly disposed, facilities maintained  Adequate vertilation & ighting, designated areas used  Sol Physical facilities installed, maintained, & clean  Adequate vertilation & ighting, designated are										s, chemicals,	and physical objects into foods.		
Safe Food and Water    Pasteurized eggs used where required   43   In-use utensits properly stored   15   In-use utensits properly stor	Mar	k "X" in	box if num	bered item is not in compliance Mark "X" on a	opropria	ate box	cfor	COS a	and/or	COS	=corrected on-site during inspection R=repeat	violation	1
43   In-use utensits properly stored   44   Utensits, equipment & linens: properly stored, dried, & handled   15   15   15   15   15   15   15   1	Com	pliance	Status		cos	R		Comp	oliance	Status		cos	R
Water & Ice from approved source   44				Safe Food and Water									
Variance obtained for specialized processing methods   Food Temperature Control					+	-			-				+
Feed Temperature Central   46   Gioves used property	_				+-	-	-		-		· · · · · · · · · · · · · · · · · · ·	+	₩
Proper cooling methods used: adequate equipment for temp. control   Utensils, Equipment and Vending   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips	32		variance op					-				+	$\vdash$
Plant food properly cooked for hot holding   47   Food and non-food contact surfaces cleanable,   35   Approved thawing methods used   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   The pool Identification   The properly labeled: original container   50   Hot & cold water available adequate pressure   51   Plumbling installed, proper backflow devices   51   Plumbling installed, proper backflow devices   52   Sewage & waste water properly disposed   53   Toilet facilities maintained   54   Garbage & refuse properly disposed, facilities maintained   55   Physical facilities installed, maintained, & cleaned   56   Adequate ventilation & Injenting, designated areas used   56   Adequate ventilation & Injenting, designated areas used   56   Follow-Up: Y Description:   56   Properly designed constructed, supplied, & cleaned   57   Pollow-Up: Y Description:   57   Pollow-Up: Y Description:   57   Pollow-Up: Y Description:   58   Pollow-Up: Y Description:   57   Pollow-Up: Y Description:   57   Pollow-Up: Y Description:   57   Pollow-Up: Y Description:   57   Pollow-Up: Y Description:   58   Pollow-Up: Y Description	33		Proper cooli		T	1		70		Olokes rised	<del></del>		
Themometers provided and accurate   49   Warewashing: installed, maintained, & used: test strips				1 11 7	<del> </del>	+	1 1	47 ·		Food and no		Т	$\Box$
Feed Identification  37   Food properly labeled: original container  38   Insects, rodents, & animals not present  39   Contamination prevented during food preparation, storage & display  40   Personal cleanliness  41   Wiping cloths: properly used & stored  42   Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge:  Sevada & vaste vaste roped valequate pressure  Flumbling installed, proper backflow devices  50   Hot & cold water available adequate pressure  51   Plumbling installed, proper backflow devices  52   Sewage & waste water properly disposed  53   Tollet facilities properly constructed, supplied, & cleaned  54   Garbage & refuse properly disposed, facilities maintained  55   Physical facilities installed, maintained, & clean  56   Adequate ventilation & lighting, designated areas used  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge:  Date:	35		Approved th	awing methods used				48		Properly des	igned, constructed, & used		
Food properly labeled: original container   50   Hot & cold water available adequate pressure   51   Plumbing installed, proper backflow devices   52   Sewage & waste water properly disposed   53   Toilet facilities properly constructed, supplied, & cleaned   54   Garbage & refuse properly disposed, facilities maintained   55   Physical facilities installed, maintained, & clean   55   Physical facilities installed, maintained, & clean   56   Adequate ventilation & lighting, designated areas used   56   Follow-Up:   Y   W   Signature of Person in Charge:   Follow-Up Date:   50   Hot & cold water available adequate pressure   51   Plumbing installed, proper backflow devices   51   Plumbing installed, proper backflow devices   52   Sewage & waste water properly disposed   53   Toilet facilities properly constructed, supplied, & cleaned   54   Garbage & refuse properly disposed, facilities maintained   55   Physical facilities installed, maintained, & clean   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   57   Plumbing installed, proper backflow devices   52   Sewage & waste water properly disposed   53   Toilet facilities properly constructed, supplied, & cleaned   54   Garbage & refuse properly disposed, facilities maintained   55   Physical facilities installed, maintained   55   Physical facilities installed, maintained   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   57   Physical facilities maintained   57   Physical facil	36		Thermomete	ers provided and accurate				49		Warewashin	g: installed, maintained, & used: test strips		
Prevention of Food Contamination  38													
Sewage & waste water properly disposed   Sewage & waste water properly waster   Sewage & waste water properly waster   Sewage & waster   Sewage & waster   Sew	37		Food proper									+	$\vdash$
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge:  Date:  Tollet facilities properly constructed, supplied, & cleaned  53 Tollet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  Follow-Up: Follow-Up: Follow-Up Date:	An.		1		1	1	-					+-	$\vdash$
40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge:  Date:  Discussion of Person in Charge:  Date:					+-	-	-					+	$\vdash$
41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge:  Date:  Discussion with Person in Charge:  Date:												+	+
42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Discussion with Person-in-Charge:  Follow-Up: Follow-Up Date:  Signature of Person in Charge:  Date:		$\vdash$			+	+							$\Box$
Discussion with Person-in-Charge:  Follow-Up: Y N Follow-Up Date:  Date:								56					
Discussion with Person-in-Charge:  Follow-Up: Y N Follow-Up Date:  Date:	T									···	License Bested	(0)	A.I
Signature of Person in Charge: Date:			····									<u> </u>	10
Signature of Person in Charge: Date:	Dis	cussio	n with Per	son-in-Charge:							, and the second	Y	ועם
				IN a tin	•	_					Follow-Up Date:		
	Sign	nature	of Person	in Charge: And	0 (	10	0	)			Date:		
										-	Date: 1114-1762	7	$\neg$



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	ent: YHCH		Date: 1	1412022	Page 2	of _2_	
Address: 6	Henry clay	brill		Complia	nce Achieved: 11 (	4 12022	
			TEMPERATURE OBSERVAT				
	Item / Location	Temp.	Item / Location	Техир.	· Item / Locatio	DII	Temp.
_							-
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		ORS	ERVATIONS AND/OR CORRECTI	VE ACTIONS			
V Item	C	OBD.				Dated	Corrected
Number	Section of Code	<u></u>	Description of V	lolation			r COS
				· · · · · · · · · · · · · · · · · · ·			
				<u> </u>			
		1010 an	barreed a endited	douved time	of inspection	on.	
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	<del>                                     </del>		10				
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Miodo		7.2		
	Person in Charge:	heto )	JILLE -		Date:		
Signature of	Inspector: 7		7		Date: 1 /	1417077	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



E\$1	Establishment: Luna Caprese Date 1/18/22 Page 1 of 2 No. of Risk Factor/Intervention Violations										
Ad	dress: 7-5 pt		Time int: 00 Time out 200 No. of Repeat I			No. of Repeat R	Risk Factor/Intervention Violations		\$ 65		
		er: ABCAPRT CLC		Risk Ca	tegor	y: R			Total V	iolations	SCH
	ail:		$\dashv$	Phone:	-			Inspection Status		Red	14
	pection Type:	Routine Re-inspection Pre-oper	ntic		Ille	oon Ir	vestigation			1100	
1115	pection Type.	FOODBORNE ILLNESS RISK						Complaint	Other		
-	·										
		Circle designated compliance status (IN, OUT, N/A						in appropriate box for			
		IN = in compliance OUT= not in compliance NO = no	OI OE	oserved N	//A = n	ot app	licable COS =	corrected on-site R	= repeat violation		
Com	pliance Status		COS	S R	Col	mpliar	ice Status			co	SR
		Supervision				1_		Protection from	Contamination		
1	(IN)OUT	Person in charge present, demonstrates knowledge and performs duties			15		OUT N/A NO	Food separated and	protected	i	
2	IN OUT N/A	Certified Food Protection Manager			16	IN	DUT N/A		s cleaned and sanitized		
		Employee Health			17	IN	OUT WA NO	Proper disposition or a reconditioned & unsaf	returned, previously served, fe food		
3	IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature			
4	(I) OUT	Proper use of restriction and exclusion			18	IN	OUT N/ANO	Proper cooking time a			
5	NOUT	Procedures for responding to vomiting and diarrheal events			19		OUT N/AN		cedures for hot holding		+
		Good Hygiene Practices			20	$\rightarrow$	OUT N/A NO	Proper cooling time at			
6	IN OUT (NO	Proper eating, tasting, drinking, or tobacco use			21	IN	OUT N/A (10)	Proper hot holding ter	mperatures		$\neg$
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22		OUT N/A NO	Proper cold holding te	mperatures		
		Preventing Contamination by Hands			23	G	OUT N/A NO	Proper date marking a	and disposition		$\neg$
8	IN OUT WO	Hands clean & properly washed			24	IN	OUT WA NO	Time as a Public Heal	ith Control: procedures and reco	rds	
9	IN OUT N/A NO	No bare hand contact with RTE food			1.0	1		Consumer	Advisory		
10	TUOUT	Adequate handwashing sinks properly supplied & accessible			25	( )	OUT N/A	Consumer advisory pr	rovided for raw/undercooked foo	ds	
		Approved Source						Highly Susceptil	le Populations		-
11	OUT	Food obtained from an approved source			26		DUT N/A	Pasteurized foods use	ed; prohibited foods not offered		
12	IN OUT N/A(NO	Food received at proper temperature					Foo	d / Color Additives	and Toxic Substances		
13	IN OUT	Food in good condition, safe & unadulterated			27	1000	OUT(N/A)	Food additives: approv	red and properly used		_
14	IN OUT WA NO	Req, records available: shell stock tags, parasite destruction			28	IN	OUT N/A		erly identified, stored and used		
	Risk factors a Prevalent cont	re improper practices or procedures identified as the mo tributing factors of foodborne illness or injury. Public Hea are control measures to prevent foodborne illness or injur	st lth		-		C	onformance with A	pproved Procedures		
	Interventions a	are control measures to prevent foodbome illness or injui	у.		19	IN	OUT(N/A)	Compliance with variar	nce/specialized process/HACCP		
		CO	OD.	RETAIL	PRAC	TICE	S				
	1 (0.00 1 )	Good retail practices are preventative measures to									
Mai	K "X" In box if num	bered item is not in compliance Mark "X" on appr	opri	ate box fo	r COS	and/o	r COS	=corrected on-site du	iring inspection R=repe	at violatio	on
om	pliance Status		cos	R	Con	plian	ce Status			cos	R
		Safe Food and Water						Proper Use o	of Utensils		
30		aggs used where required			43		In-use utens	ils properly stored			
31		from approved source			44	+	<del>-</del>		ly stored, dried, & handled		
32	Variance ob	tained for specialized processing methods		1	45	_	-	ingle-service articles: pro	operly stored & used	_	
		Food Temperature Control	_		46		Gloves used		4 6 7 4 4		$\perp$
33	<del>                                     </del>	ng methods used: adequate equipment for temp, control		+	17	1	T =11	Utensils, Equipme			_
34	<del> </del>	roperly cooked for hot holding awing methods used	—		47	+		n-food contact surfaces igned, constructed, & us			+
36		ers provided and accurate		+	49	+	+	g: installed, maintained,			+
-	THOMAG	Food Identification	_		45		TO BI C TO BI SI IN I	Physical F			
37	Food proper	ly labeled; original container	_		50	T	Hot & cold wa	ater available adequate	And the second s	· · · · · · ·	
	· · · · · ·	Prevention of Food Contamination	_	-	51	1	_	talled, proper backflow of		_	+
38	Insects, rode	ents, & animals not present	_		52	1	<del> </del>	aste water properly dispo		+	
39	Contamination	on prevented during food preparation, storage & display			53		<del>                                     </del>	s properly constructed, s			+
40	Personal cle	anliness		$\top$	54		+	efuse properly disposed,			11
41	Wiping cloth	s: properly used & stored			55		Physical facili	ities installed, maintaine	d, & dean		
42	Washing frui	ts & vegetables			56	T	Adequate ver	ntilation & lighting, design	nated areas used		
Trees	o of Constitution								Linear Party	70	-
	e of Operation:	. 0	—						License Posted:	(Y)	N
Dis	cussion with Per	son-in-Charge:							Follow-Up:	Υ (	(N)
		1/1-1							Follow-Up Date:	Ì	
Sigr	 nature of Person	in Charge							Date:		
	nature of Inspect	<del></del>							Date: 1/18/202	7	-
-,91	meno or mobaci	···/ // / //	$\rightarrow$								- 1



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishm	ent: Luna Co	Prese			1812022		of <u>2</u>
Address: "	ts Dw Hig	nway		Compliar	ce Achieved: 1 /18 [	2027	
		9	TEMPERATURE OBSERVA				
	Item / Location	Temp.	Item / Location	Temp.	· Item / Location		Temp.
			OBSERVATIONS AND/OR CORRECT	TIVE ACTIONS			
V Item	Section of Code		Description of	Violation			Corrected
Numbe	1		· · · · · · · · · · · · · · · · · · ·			or	cos
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		مان مط	lations observed du	ring inches	tion:		
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		44	- Cd balka	1 0=	11150-01		
	1	TO H	ood sticker expir	ed, PLC a	90 (sed		
		<u>h</u>	e already called	`			
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		7					
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						1	
Signature of	Person in Charge:				Date:		
Signature of		-5/			Date: 1/18	812027	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	Establishment: CUS Pracmacy # 90Z Date 1/2/22 Page 1 of Z No. of Risk Factor/Intervention Violation									
Add	ress:	456 1	Ju Hignway		Time in:		Time o	out:	No. of Repeat Risk Factor/Intervention Violations	8_
			er cus mancrester wit, He		Risk Cat	egory:	47		Total Violations	5
Ema			303 (100)		Phone:				Inspection Status: Green Yellow Red	
-		- T	(Fault 2) Parismonths Parismonth			Illana	a lacea	atlantina		
ınsp	ectioi	n Type:	Routine Re-inspection Pre-op					stigation	Complaint Other	
			FOODBORNE ILLNESS RIS				BLIC HI			
			Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO =	not ob	served N/	A = not	applicat	ble COS =	corrected on-site R = repeat violation	
Com	plianc	e Status		COS	R	Com	pliance	Status	cos	R
			Supervision						Protection from Contamination	
1	(IN)O	UT	Person in charge present, demonstrates knowledge and performs duties			15	( IN)OU	JT N/A NO	Food separated and protected	
2	INO	UT N/A	Certified Food Protection Manager			16	(IN)OU	JT N/A	Food-contact surfaces cleaned and sanitized	
			Employee Health			17	IN OU	N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	INO	LIT	Management/food employees & conditional employee;						Time / Temperature Control for Safety	
<i>A</i>	INO		knowledge, responsibilities and reporting	_		18	LINIOU	JT(N/A)NO	Proper cooking time and temperature	
- 4	INO		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events		-	19	_	JT N/ANO	Proper reheating procedures for hot holding	
	Liyo		Good Hygiene Practices			20	-	IT(N/A)NO	Proper cooling time and temperatures	
6	INO	UT VO	Proper eating, tasting, drinking, or tobacco use			21		JT N/A NO	Proper hot holding temperatures	
7	INO	- 7	No discharge from eyes, nose, mouth	<del> </del>	$\dashv \dashv$	22		JT N/A NO	Proper cold holding temperatures	
			Preventing Contamination by Hands			23	(II) OU	JT N/A NO	Proper date marking and disposition	
8	INO	UT (10)	Hands clean & properly washed	T	T	24	IN OU	TATANO	Time as a Public Health Control; procedures and records	
9	IN O	UT N/A NO	No bare hand contact with RTE food	1					Consumer Advisory	
10	IN <sub>O</sub>	UT	Adequate handwashing sinks properly supplied & accessible			25	IN OU	T(N/A)	Consumer advisory provided for raw/undercooked foods	
	_		Approved Source						Highly Susceptible Populations	
11 (	Ĩy ο		Food obtained from an approved source	4		26	IN OU		Pasteurized foods used; prohibited foods not offered	Щ
12		UT NA(NO)	Food received at proper temperature	-					od / Color Additives and Toxic Substances	
13	TI) O	470	Food in good condition, safe & unadulterated	_	$\bot$	27	-	IT (VA)	Food additives: approved and properly used	$\vdash$
14		UT N/A NO	Req, records available: shell stock tags, parasite destruction			28	(II)OU		Toxic substances properly identified, stored and used	
	RI	lsk factors a	re improper practices or procedures identified as the	most				C	onformance with Approved Procedures	- 1
	P'13	evalent cont	ributing factors of foodborne illness or injury. Public H	(ealth			1	>		
	Int	evalent cont erventions a	re improper practices or procedures identified as the ributing factors of foodborne illness or injury. Public Hare control measures to prevent foodborne illness or in	fealth njury.		19	IN OU	TÉA	Compliance with variance/specialized process/HACCP	
	Int	evalent cont erventions a			RETAIL I			T (A)	Compliance with variance/specialized process/HACCP	
			Good retail practices are preventative measure	GOOD es to con	trol the addi	PRACI	TCES athogens,	, chemicals,	and physical objects into foods.	
Mar				GOOD es to con	trol the addi	PRACI	TCES athogens,	, chemicals,		
	k "X" i		Good retail practices are preventative measure	GOOD es to con	trol the addi	PRACI	TCES athogens,	, chemicals,	and physical objects into foods.	Ŕ
	k "X" i	n box if num	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a  Safe Food and Water	GOOD es to con ppropri	trol the addi	PRACI	TCES athogens, and/or	, chemicals, COS	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS     Proper Use of Utensils	Ř
Com <sub>j</sub>	k "X" i	n box if num e Status Pasteurized	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a  Safe Food and Water eggs used where required	GOOD es to con ppropri	trol the addi	PRACI	TCES athogens, and/or pliance	chemicals, COS Status	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	Ř
30 31	k "X" i	n box if num e Status  Pasteurized Water & Ice	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source	GOOD es to con ppropri	trol the addi	PRACI tion of part COS a Comp	TCES athogens, and/or	cOS Status In-use utens Utensils, equ	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	Ř
Com <sub>j</sub>	k "X" i	n box if num e Status  Pasteurized Water & Ice	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods	GOOD es to con ppropri	trol the addi	PRACI tion of par r COS a  Gomp 43 44 45	TICES athogens, and/or bliance	cos Status In-use utens Utensils, equ	and physical objects into foods.  =corrected on-site during inspection R=repeat violation  COS    Proper Use of Utensils sils properly stored uipment & linens: properly stored, dried, & handled single-service articles: properly stored & used	Ř
30 31 32	k "X" i	e Status  Pasteurized  Water & Ice  Variance ob	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control	GOOD es to con ppropri	trol the addi	PRACI tion of part COS a Comp	TICES athogens, and/or bliance	cOS Status In-use utens Utensils, equ	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS     Proper Use of Utensils	R
30 31 32	k "X" i	e Status  Pasteurized  Water & Ice  Variance ob	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control ng methods used: adequate equipment for temp. control	GOOD es to con ppropri	trol the addi	PRACItion of part COS at Comp.  43 44 45 46	TCES athogens, and/or bliance	chemicals, COS Status In-use utens Utensils, equ Single-use/s Gloves used	and physical objects into foods.  =corrected on-site during inspection R=repeat violation  COS  Proper Use of Utensils sils properly stored uipment & linens: properly stored, dried, & handled single-service articles: properly stored & used ut properly  Utensils, Equipment and Vending	R
30 31 32 33 34	k "X" i	e Status  Pasteurized Water & Ice Variance ob  Proper cooli Plant food p	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control ng methods used: adequate equipment for temp. control roperly cooked for hot holding	GOOD es to con ppropri	trol the addi	PRACI tion of par r COS a  Gomp 43 44 45	TCES athogens, and/or bliance s	chemicals, COS Status In-use utens Utensils, equ Single-use/s Gloves used	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS     Proper Use of Utensils	R
30 31 32	k "X" i	Pasteurized Water & Ice Variance ob Proper cooli Plant food p Approved th	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control ng methods used: adequate equipment for temp. control	GOOD es to con ppropri	trol the addi	PRACI tion of pa r COS a Comp 43 44 45 46	TCES athogens, and/or bliance :	chemicals, COS Status In-use utens Utensils, equ Single-use/s Gloves used	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	Ŕ
30 31 32 33 34 35	k "X" i	Pasteurized Water & Ice Variance ob Proper cooli Plant food p Approved th	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control or methods used: adequate equipment for temp. control roperly cooked for hot holding awing methods used	GOOD es to con ppropri	trol the addi	PRACI tion of pa r COS a Comp 43 44 45 46 47 48	TCES athogens, and/or bliance :	chemicals, COS Status In-use utens Utensils, equ Single-use/s Gloves used	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	R
30 31 32 33 34 35	k "X" i	Pasteurized Water & Ice Variance ob Proper cooli Plant food p Approved th	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control or methods used: adequate equipment for temp. control or properly cooked for hot holding awing methods used ers provided and accurate	GOOD es to con ppropri	trol the addi	PRACI tion of pa r COS a Comp 43 44 45 46 47 48	TCES athogens, and/or bliance :	chemicals, COS Status In-use utens Utensils, equ Single-use/s Gloves used Food and no Properly des Warewashin	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	R
30 31 32 33 34 35 36	k "X" i	Pasteurized Water & Ice Variance ob Proper cooli Plant food p Approved th	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control ng methods used: adequate equipment for temp. control roperly cooked for hot holding awing methods used ers provided and accurate  Food Identification	GOOD es to con ppropri	trol the addi	PRACI tion of par r COS a  Comp 43 44 45 46 47 48 49	TCES athogens, and/or bliance :	chemicals, COS Status In-use utens Utensils, equ Single-use/s Gloves used Food and no Properly des Warewashin	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	R
30 31 32 33 34 35 36	k "X" i	Pasteurized Water & Ice Variance ob Proper cooli Plant food p Approved th Thermometr	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control and methods used: adequate equipment for temp. control roperly cooked for hot holding awing methods used ers provided and accurate  Food Identification ty labeled: original container	GOOD es to con ppropri	trol the addi	PRACT tion of part COS & Comp. 43 44 45 46 47 48 49 50	TCES athogens, and/or bliance :	cos Status In-use utens Utensils, equ Single-use/s Gloves used Food and no Properly des Warewashin Hot & cold w	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	R
30 31 32 33 34 35 36	k "X" i	Pasteurized Water & Ice Variance ob Proper cooli Plant food p Approved th Thermometr	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control ng methods used: adequate equipment for temp. control roperly cooked for hot holding awing methods used are provided and accurate  Food Identification by labeled; original container  Prevention of Food Contamination	GOOD es to con ppropri	trol the addi	PRACT tion of part COS at Comp.  43  44  45  46  47  48  49  50  51  52  53	TCES athogens, and/or bliance :	cos Status In-use utens Utensils, equ Single-use/s Gloves used Food and no Properly des Warewashin Hot & cold w Plumbing ins Sewage & w Toilet facilitie	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	R
30 31 32 33 34 35 36 37 38 39	k "X" i	Proper cool Plant food p Approved th Thermomete Food proper Contaminati Personal cle	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control and methods used: adequate equipment for temp. control roperly cooked for hot holding awing methods used are provided and accurate  Food Identification by labeled: original container  Prevention of Food Contamination ands, & animals not present on prevented during food preparation, storage & display anliness	GOOD es to con ppropri	trol the addi	PRACT tion of part COS at Comp.  43  44  45  46  47  48  49  50  51  52  53	TCES athogens, and/or bliance :	cos Status In-use utens Utensils, equ Single-use/s Gloves used Food and no Properly des Warewashin Hot & cold w Plumbing ins Sewage & w Toilet facilitie Garbage & r	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	R
30 31 32 33 34 35 36 37 38 39 40 41	k "X" i	Proper cool Plant food p Approved th Thermomete Contaminati Personal cle Wiping cloth	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a Safe Food and Water eggs used where required from approved source tained for specialized processing methods  Food Temperature Control mg methods used: adequate equipment for temp. control roperly cooked for hot holding awing methods used ers provided and accurate  Food Identification ty labeled: original container  Prevention of Food Contamination ents, & animals not present on prevented during food preparation, storage & display anliness s: properly used & stored	GOOD es to con ppropri	trol the addi	PRACT tion of part COS at Comp.  43  44  45  46  47  48  49  50  51  52  53  54  55	TCES athogens, and/or bliance :	cos Status In-use utens Utensils, equ Single-use/s Gloves used Food and no Properly des Warewashin Hot & cold w Plumbing ins Sewage & w Toilet facilitie Garbage & r Physical faci	and physical objects into foods.  =corrected on-site during inspection R=repeat violation    COS	R
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: CUS prarmachy # 902				Date: 11 L 9 1 20 Z 2 Page 2 of 2				
Address: 4	56 DW Hi	grway_		Complia	ance Achieved: 1/19/	2022		
			TEMPERATURE OBSERVA	TIONS				
<u></u>	Item / Location	Temp.	Item / Location	Temp.	· Item / Location		Temp.	
		OI	SERVATIONS AND/OR CORRECT	IVE ACTIONS				
V Item Number	Section of Code		Description of \	/iolation		1	Corrected COS	
					· · · · · · · · · · · · · · · · · · ·			
		no viola	tions observed du	ring time c	of inspection."			
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		A. A.			B-/			
	Person in Charge:	MIK.			Date:			
Signature of I	nspector:	) //	2r		Date: +/ 19	1022		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Duthin But Good Times Date /19/22 Page 1 of 1	No. of Risk Factor/Intervention Violations							
	No. of Repeat Risk Factor/Intervention Violations							
Owner/Permit Holder: DPT 11 C Risk Category: @	Total Violations							
33. 333	Inspection Status: Green Yellow Red							
Inspection Type: (Routine) Re-inspection Pre-operational Itlness Investigation	Complaint Other							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH IN								
Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in	n appropriate box for COS and/or R							
IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = of	corrected on-site R = repeat violation							
Compliance Status COS R Compliance Status	COS R							
Supervision	Protection from Contamination							
1 Person in charge present, demonstrates knowledge and performs duties 15 INDUT N/A NO	Food separated and protected							
2 IN OUT(N/A) Certified Food Protection Manager 16 IN)OUT N/A	Food-contact surfaces cleaned and sanitized							
Employee Health 17 IN OUT (N/A) 10	Proper disposition or returned, previously served, reconditioned & unsafe food							
3 Management/food employees & conditional employee;	Fime / Temperature Control for Safety							
knowledge, responsibilities and reporting  4 (IN DUT Proper use of restriction and exclusion 18 IN OUT N/AND	Proper cooking time and temperature							
5 IN OUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A (O	Proper reheating procedures for hot holding							
Good Hygiene Practices 20 IN OUT N/ANO	Proper cooling time and temperatures							
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use 21 IN OUT NANO	Proper hot holding temperatures							
7 IN OUT (NO) No discharge from eyes, nose, mouth 22 (I) OUT N/A NO	Proper cold holding temperatures							
Preventing Contamination by Hands 23 (IN)OUT N/A NO	Proper date marking and disposition							
8 IN OUT 10 Hands clean & properly washed 24 IN OUT (NA)10	Time as a Public Health Control: procedures and records							
9 IN OUT N/A (O) No bare hand contact with RTE food	Consumer Advisory							
10 (IN OUT Adequate handwashing sinks properly supplied & accessible 25 IN OUT (N/A)  Approved Source	Consumer advisory provided for raw/undercooked foods  Highly Susceptible Populations							
	Pasteurized foods used; prohibited foods not offered							
	d / Color Additives and Toxic Substances							
	Food additives: approved and properly used							
14 IN OUTNIA NO Req. records available: shell stock tags, parasite destruction 28 IN DUT N/A	Toxic substances properly identified, stored and used							
Risk factors are improper practices or procedures identified as the most	onformance with Approved Procedures							
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.  19 IN OU N/A	Compliance with variance/specialized process/HACCP							
GOOD RETAIL PRACTICES								
Good retail practices are preventative measures to control the addition of pathogens, chemicals, a	and physical objects into foods.  =corrected on-site during inspection R=repeat violation							
Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and/or  COS =								
Compliance Status COS R Compliance Status	COS R							
Safe Food and Water  30 Pasteurized eggs used where required 43 In-use utensits	Proper Use of Utensils Is properly stored							
	ipment & linens: properly stored, dried, & handled							
	ngle-service articles: properly stored & used							
Food Temperature Control 46 Gloves used a	properly							
Proper cooling methods used: adequate equipment for temp, control	Utensils, Equipment and Vending							
	n-food contact surfaces cleanable,							
	gned, constructed, & used							
36 Thermometers provided and accurate 49 Warewashing:  Food Identification	g: installed, maintained, & used: test strips Physical Facilities							
	ater available adequate pressure							
	talled, proper backflow devices							
38 Insects, rodents, & animals not present 52 Sewage & was	aste water properly disposed							
39 Contamination prevented during food preparation, storage & display 53 Toilet facilities	s properly constructed, supplied, & cleaned							
40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained								
	ities installed, maintained, & clean							
42 Washing fruits & vegetables 56 Adequate ven	ntilation & lighting, designated areas used							
Type of Operation:	License Posted: (Y) N							
Discussion with Person-in-Charge:	Follow-Up: Y (N)							
	Follow-Up Date:							
Signature of Person in Charge	Date:							
ignature of Inspector: Date: 1/19/2027								



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Nutnin But Good Times						Date	e: 1/19/201Z	Page Z	of 7_		
		46 DW H							npliance Achieved: 1/19/		
-		18 000			T	EMPERATURE	OBSERVATIONS				
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	-				ORSERVA	ATIONS AND/OF	CORRECTIVE ACT	TONS			
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V	Number	Section of Code				De	escription of Violation				or COS
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablish	ment: J	ade bragon		Date:		12z	Page	e 1 of <u>2</u>	No. of Risk Factor/Intervention Violations			
1			w Highway	Т	Time int out				out2:30	No. of Repeat Risk Factor/Intervention Viola	tions	0	
_			Frequen Hospitality L	_			gory:			Total Viola	tions	15	
Ema			tociq-ee-r no springing		hone	-		- 1		Inspection Status: Green (Yellow) F	ed		
inst	ectio	n Type:	Routine Re-inspection Pre-or	eration	al		filne	ss Inv	estigation/	Complaint Other			
		71	FOODBORNE ILLNESS RIS			AN							
			Circle designated compliance status (IN, OUT, N	I/A, NO)	for ea	ch i	item		Mark "X"	in appropriate box for COS and/or R			
			IN = in compliance OUT= not in compliance NO =	not obs	erved	N/A	( = nof	t appli	cable COS =	corrected on-site R = repeat violation			
Com	olianc	e Status		cos	R	T	Com	plian	ce Status		cos	R	
			Supervision							Protection from Contamination			
1	(NI	UT	Person in charge present, demonstrates knowledge and performs duties			0	15	IN	SUT N/A NO	Food separated and protected			
2	(IN)	UT N/A	Certified Food Protection Manager				16	IN	OUT WA	Food-contact surfaces cleaned and sanitized		$\perp$	
			Employee Health				17	Proper disposition or returned, previously served, reconditioned & unsafe food					
3	(N)	UT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety			
4	(N)	UT	Proper use of restriction and exclusion				18	IN:	OUT N/A VO	Proper cooking time and temperature	1		
5	(NI)	UT	Procedures for responding to vomiting and diarrheal events		J		19	IN I	OUT N/A(NO	Proper reheating procedures for hot holding			
			Good Hygiene Practices				20		OUT N/A NO	Proper cooling time and temperatures		<u> </u>	
6	INO		Proper eating, tasting, drinking, or tobacco use	-	-		21	-	OUT N/A (10)	Proper hot holding temperatures		╄-	
7	IN O	UT (40)	No discharge from eyes, nose, mouth				22		PUT N/A NO	Proper cold holding temperatures	-	-	
Preventing Contamination by Hands  8 IN OUT NO Hands clean & properly washed							23	-	DUT N/A NO	Proper date marking and disposition	-	$\vdash$	
9	_	UT N/A NO	No bare hand contact with RTE food	+-	-		24	I IIV	DOTONIANO	Time as a Public Health Control: procedures and records  Consumer Advisory		_	
10			Adequate handwashing sinks properly supplied & accessible	+	$\vdash$		25	(TIN)	DUT N/A	Consumer advisory provided for raw/undercooked foods	T		
		<u> </u>	Approved Source							Highly Susceptible Populations			
11	(IN)o	UT	Food obtained from an approved source	T			26	IN	DUT N/A	Pasteurized foods used; prohibited foods not offered			
12	IN O	JT N/A(VO)	Food received at proper temperature						Foo	od / Color Additives and Toxic Substances			
13	B	JT	Food in good condition, safe & unadulterated				27 NOUT N/A Food additives: approved and properly used						
14		ON AW TU	Req. records available: shell stock tags, parasite destruction			(1)	28		L				
	Ri	sk factors a	re improper practices or procedures identified as the r ributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or in	nost ealth		Conformance with Approved Procedures  19 IN OUT NA Compliance with variance/specialized process/HACCP							
	Int	erventions a	re control measures to prevent foodborne illness or ir	ijury.			19	IN C	OUT(N/A)	Compliance with variance/specialized process/HACCP		L	
				OOD R	·								
Mar	( "X" i	box if num	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a							and physical objects into foods.  =corrected on-site during inspection R=repeat	iolation	_	
											1000		
comp	liance	Status	Safe Food and Water	cos	R		Comp	pilanc	e Status	Proper Use of Utensils	COS	R	
30		Pasteurized	eggs used where required	T	П		43	T	In-use utens	sils properly stored			
31		Water & Ice	from approved source				44		Utensils, equ	uipment & linens: properly stored, dried, & handled			
32		Variance ob	tained for specialized processing methods				45		Single-use/s	ingle-service articles: properly stored & used			
			Food Temperature Control				46		Gloves used				
33			ng methods used; adequate equipment for temp. control	+		4	477	1 30	I m . 4 . 1 .	Utensils, Equipment and Vending			
34		<u></u>	roperly cooked for hot holding awing methods used	-		7	48	X.		on-food contact surfaces cleanable, signed, constructed, & used		$\vdash$	
35 36	-		ers provided and accurate		H		49	x	+	g: installed, maintained, & used: test strips			
			Food Identification					1 / 4		Physical Facilities			
37		Food proper	ly labeled; original container				50		Hot & cold w	rater available adequate pressure			
			Prevention of Food Contamination			U	51	X	Plumbing ins	stalled, proper backflow devices		$\Box$	
38			ents, & animals not present	-		ļ	52	-		aste water properly disposed		$\dashv$	
39 X Contamination prevented during food preparation, storage & display						2	53	- Jo		es properly constructed, supplied, & cleaned			
40 Personal deanliness  41 Wining dether property used & stored							54 ) 55	K		efuse properly disposed, facilities maintained lities installed, maintained, & dean			
41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables							56			ntilation & lighting, designated areas used			
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525,000	nature	of Inspect	ior: > u ( )							Date: 1/ (9 / 202		- [	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishm	nent: Jade DD	agon				Date:	1/19/2022	Page _2	2_ of _2_
Address:	SIS PW H	ignusay			Comp	liance Achieved:			
				TEMPERATURE OBSERVA					
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	<u> </u>			OBSERVATIONS AND/OR CORRECT	PEACE A CYPEONIC				
, Item								D:	ated Corrected
V Numbe	Section of Code			Description of t	Violation				or COS
		Kitchen "	:						
PF 16	A-601-11	- interior	Lla p	of ice machine so	مناها بي اتهارة	MA	d I debris an	n.	
C. 55	( 57) (2		( here	sink (next to cook line) f	- (M.) (A.) (A.)	-1	A Capita da	->-	
_	6-301.12	100~1	sau s	CHIC ( NEXT TO COOK IN NO ) 4	1001 30016	בן עט	Hn accorded	172-	
			76	sink ( rest to cook like ) d					
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c 55				on of anotel debris					
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				rezert-floor soiled u				-W-L ( /-	pedd
C 39	3-305-1)-	walk -	p1 ní	frigerator - obselved	for st	اعلان	divactly on floo	1.4	
C 39	3-305-11	DOSCUL	ed f	bod product left u	mover	1 tr	storage.		
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C 54-	CAMOUS -			ion of misc. itum	a.d da	h	S have Old 3rd		
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Signature of	Person in Charge:		4				Date:		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



- 1		shment: 5		#60804			Date:	20/2	Z F	Page 1 of Z	No. of F	lisk Factor/Interver	ıtion Violati	ons	14
A	ddres	s: rt cont	inental	Blud unit	T.	Time int2:00 Time out 2:4		No. of Repeat Risk Factor/Intervention Violations			ons	ø			
			er shree		(-m- 24)		Risk C	ategor	y: <u> </u>	0		7	Total Violati	ions	1
	nail:		Jan Collection	Enit de la constitución de la co	<u> </u>	_	Phone				Inspection Status				_
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111	apec	пон туре.	Trouline							s Investigation	Complaint NTERVENTIONS	t Other			
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			IN = in con	npliance OUT= not in o	ompliance NO =	not ob:	served	N/A ≃ n	ot a	pplicable COS =	corrected on-site R	= repeat violation			
Co	mplia	nce Status				cos	R	Co	mpl	liance Status				COS	F
	5	1	,	Supervision							Protection from	ı Contamination			
1		увит	Person in char performs dutie	ge present, demonstrates i s	knowledge and			15	- (	IN DUT N/A NO	Food separated and	protected			T
2	(in	OUT N/A	Certified Food	Protection Manager				16		INOUT N/A	Food-contact surface	es cleaned and sanitized			T
			E	Imployee Health				17	$\neg$	IN OUT NA NO	Proper disposition or reconditioned & unsa	returned, previously serv	ed,		Т
. 3	(IN	тио(і	Management/f	ood employees & condition	nal employee;	1	T		_			e Control for Safety			-
4	$\rightarrow$	DUT		ponsibilities and reporting estriction and exclusion		+	+	18	$\neg$	IN OUT N/ANO	Proper cooking time				_
5	-	DUT	<u> </u>	responding to vomiting an	d diarrheal events	+	+	19	$\rightarrow$	IN OUT N/A (10	<del></del>	cedures for hot holding			+-
				Hygiene Practices		-		20	$\rightarrow$	IN OUT N/A NO	Proper cooling time a				+
6	IN	TUOIT (O)		tasting, drinking, or tobacc	o use	T	7	21	$\dashv$	IN OUT N/A NO	Proper hot holding te				+
7	IN	OUT (O)	No discharge fi	rom eyes, nose, mouth			1	22	7	IN OUT N/A NO	Proper cold holding to	emperatures			+
			Preventing	Contamination by H:	ınds			23	7	IN OUT N/A NO	Proper date marking	and disposition			+
8	- (IN	DUT NO	Hands clean &	properly washed		T	T	24	T	IN OUT NAMO	Time as a Public Hea	ith Control: procedures a	and records		$\top$
9	ÍN	OUT N/A NO	No bare hand o	ontact with RTE food			<del> </del>	·	_		Consumer				_
10	IN	OUT)	Adequate hand	washing sinks properly sur	plied & accessible			25	T	IN OUT N/A		rovided for raw/undercod	ked foods		Т
	7		A	pproved Source					_		Highly Suscepti	ble Populations			_
11	Part of	ю́ит	Food obtained t	from an approved source				26	下	IN DUT N/A	Pasteurized foods us	ed; prohibited foods not o	offered		
12	IN	OUT N/A(NO)	Food received a	at proper temperature						Foo	d / Color Additives	and Toxic Substanc	es		
13	ÎN	рит	Food in good co	ondition, safe & unadultera	ted			27	1	IN OUT N/A	Food additives: appro	ved and properly used			
14	14 IN OUT (V/A)IO Req. records available: shell stock tags, parasite destruction								_(	INJOUT N/A	Toxic substances prop	perty identified, stored an	d used		
		Risk factors a	re improper pra	actices or procedures in	dentified as the m	ost				C	onformance with A	pproved Procedures			
		Interventions a	ributing factors are control mea	actices or procedures in of foodborne illness of sures to prevent foodb	ome illness or inj	ury.	ı	19		IN OUT NA	Compliance with varia	nce/specialized process/	HACCP		
					G	OOD B	RETAI	L PRAC	771	CES					
			G	ood retail practices are pre							and physical objects int	o foods.			
Ma	ark "X	" in box if num		ot in compliance	Mark "X" on app						=corrected on-site d		R=repeat vio	lation	_
Con	mliar	nce Status				cos	R	Com	llar	ance Status				os	D
2011	ipnei	ice Status	Safe	Food and Water		003	K		pili	ance Status	Proper Use	of Litensils	10	US	R
30	Т	Pasteurized	eggs used where				$\Box$	43	Ť	în-use utens	ils properly stored	or Cochigins			
31		Water & Ice	from approved so	ource			$\Box$	44	+			ly stored, dried, & handle	ed		
32		Variance ob	tained for special	ized processing methods				45	$\top$		ingle-service articles: pr		$\overline{}$		
			Food 1	emperature Control				46	T	Gloves used	properly				
33	T	Proper cooli		: adequate equipment for t	emp. control						Utensils, Equipme	ent and Vending			
34		Plant food p	roperly cooked fo	r hot holding				47	$\cdot \top$	Food and no	n-food contact surfaces	cleanable,			
35		Approved the	awing methods u	sed				48	T	Properly des	igned, constructed, & u	sed			
36		Thermomete	rs provided and ;	accurate				49	T	Warewashin	g: installed, maintained,	& used: test strips		$\neg$	
			Foo	od Identification							Physical I	acilities			
37		Food proper	y labeled: origina	l container				50		Hot & cold w	ater available adequate	pressure			
			Prevention	of Food Contaminati	on			51		Plumbing ins	talled, proper backflow	devices			
38	4	Insects, rode	ints, & animals no	ot present				52	$\perp$	Sewage & wa	aste water properly disp	osed			
39		Contamination	on prevented duri	ng food preparation, storag	je & display			53	$\perp$	Toilet facilitie	s properly constructed,	supplied, & cleaned			
40	1	Personal cle						54	1	Garbage & re	fuse properly disposed	, facilities maintained			
41	_	+	s; property used 8	k stored				55	1	Physical facil	ities installed, maintaine	ed, & clean			_
42	<u> </u>	Washing frui	ts & vegetables					56	$\perp$	Adequate ver	ntilation & lighting, desig	nated areas used			_
Tv	ne of	Operation:	·				N		_			License Posted:	C	7.	
-							-	<del></del>	_						4
Dis	CUSS	sion with Per	son-in-Charg	e:			1					Follow-Up:	(4	1 (	1
								//				Follow-Up Date:			
Ci-	قدم وس	ro of Domes-	in Cherrer					1	<u></u>			Date			$\dashv$
210	li idit.U	re of Person						1	7			Date:			_
Sig	natu	re of Inspect	or: 37	~ · S/	1			1//	1			Date: 1   20	2022		
								-	-			7			_



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establish	ment: 20puou	4 # 6	DBOIナ		Date	: 1/26/2022	Page	or <u>Z</u>
Address:	4 continental	Blud.			Com	pliance Achieved:		
				TEMPERATURE OBSERVATION	DNS			
	Item / Location		Тетр.	Item / Location	Temp.	· Item / Locatio	<u> </u>	Temp.
cot 1	ettor 1 disp	acy cone	90					
		,						
						·		
			Of	SERVATIONS AND/OR CORRECTIVE	E ACTIONS			
V Iter	n Continue of Conta			Densisting of Min	latio-		Dated	Corrected
V Num	Section of Code			Description of Vio	lation		or	cos
		Kitch en						
C 10	1 201 14			- 14 Alexander	1		1 -1 -1	
<u> </u>	P. 201 14.	Hand	man.	SINK ODSEVUED WHY	POUT SIGN	lage. Hust be 10	200[21]	
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				11				
Signature	of Person in Charge:			11.		Date:		
		- (						
Signature	of Inspector:	<u>~~</u>		( )///	11/1	Date: 1/2	1012027	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablish	rment: ر	>s Primos	Date 24/22 Page 1 of 2 No. of Risk Factor/Interven				n Violation	is Ø		
Add	ress:	3 Am	nerst Road unit All	Time in 2: 30 Time out 1:00 No. of Repea			outl\oZ	No. of Repeat Risk Factor/Interventio	Risk Factor/Intervention Violations		
			er LDS Primos LLC	F	Risk Ca	itegory	: C		Tota	al Violation	is /
Em		·		F	Phone:				Inspection Status: Green Yellow	Red	
		n Type:	Routine Re-inspection Pre-opera			Illne	see Ins	estigation	Complaint Other		
1115	JCC110	лттуре.	FOODBORNE ILLNESS RISK I								
_			Circle designated compliance status (IN, OUT, N/A,	-			DLIL		in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO = not				t applie				
									- Topeat Violation		
Com	pliano	e Status		os	R	Соп	npliano	ce Status	B	cc	DS R
-	10.		Supervision  Person in charge present, demonstrates knowledge and						Protection from Contamination		
1 (	IN C		performs duties		$\perp$	15	$\rightarrow$	OUT N/A NO	Food separated and protected		
2	(IN)	DUT N/A	Certified Food Protection Manager			16	_	DUT N/A	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served.		
			Employee Health			17	IN C	OUT (N/A I)O	reconditioned & unsafe food		
3		TUC	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Fime / Temperature Control for Safety		
4	INC	DUT	Proper use of restriction and exclusion			18	IN	OV AND TUC	Proper cooking time and temperature		
5	INC	DUT	Procedures for responding to vomiting and diarrheal events			19	IN	OUT N/A TUC	Proper reheating procedures for hot holding		
			Good Hygiene Practices			20		ON ANN TUC	Proper cooling time and temperatures		
6	INC	- 0	Proper eating, tasting, drinking, or tobacco use		1	21		OUT N/A NO	Proper hot holding temperatures		
7	IN C	OUT NO	No discharge from eyes, nose, mouth			22	UN	Proper cold holding temperatures		-	
	T 141.0	· (a)	Preventing Contamination by Hands			23	-	UT N/A NO	Proper date marking and disposition		-
8	IN C		Hands clean & properly washed  No bare hand contact with RTE food		-	24	IN	ON AND TUC	Time as a Public Health Control; procedures and	records	$\dashv$
9	(IN)		Adequate handwashing sinks properly supplied & accessible			25	( IN)	DUT N/A	Consumer Advisory  Consumer advisory provided for raw/undercooked	d fonds	$\dashv$
10		,01	Approved Source			25		JULINIA	Highly Susceptible Populations	Tiboda	
11	no.	UT .	Food obtained from an approved source			26	VIN	DUT N/A	Pasteurized foods used; prohibited foods not offer	red	
12	INO	OUT N/A TU	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances		
13	(II)O	UT	Food in good condition, safe & unadulterated	_		27	INC	DUT(N/A)	Food additives: approved and properly used		
14	IN O	U N/A NO	Req. records available; shell stock tags, parasite destruction			28	(IN)	DUT N/A	Toxic substances properly Identified, stored and	ised	
	R	isk factors a	re improper practices or procedures identified as the mos	t				C	informance with Approved Procedures		
	In	terventions a	re improper practices or procedures identified as the mos tributing factors of foodborne illness or injury. Public Healt are control measures to prevent foodborne illness or injury	7.		19	INC	DUT(N/A)	Compliance with variance/specialized process/HA	CCP	
			.G00	DR	ETAIL	PRAC	TICES				
			Good retail practices are preventative measures to								
Mai	k "X" i	n box if num	bered item is not in compliance Mark "X" on appro	pria	te box fo	or COS	and/or	COS	corrected on-site during inspection R=	repeat violat	ion
Com	olianc	e Status	C	os	R	Com	plianc	e Status		COS	S R
			Safe Food and Water						Proper Use of Utensils		
30			eggs used where required			43	-		Is properly stored		$\dashv$
31	-		from approved source			44	+		Ipment & linens: properly stored, dried, & handled		+
32	<u>                                       </u>	Variance ob	tained for specialized processing methods	-		45 46	+	-	ngle-service articles: properly stored & used		+
33	Г	Proper cooli	Food Temperature Control ing methods used: adequate equipment for temp. control			40	1	Gloves used	Utensils, Equipment and Vending		
34			roperly cooked for hot holding			47 -	Τ	Food and no	n-food contact surfaces cleanable,		$\top$
35			awing methods used			48			gned, constructed, & used		
36		Thermomete	ers provided and accurate			49		Warewashing	: installed, maintained, & used: test strips		
			Food Identification						Physical Facilities		
37	L .	Food proper	ly labeled: original container			50			ater available adequate pressure		
			Prevention of Food Contamination			51	-	-	talled, proper backflow devices		+
38			ents, & animals not present			52	-		aste water properly disposed		+
39	Н		on prevented during food preparation, storage & display			53 54	-		s properly constructed, supplied, & cleaned fuse properly disposed, facilities maintained		+
40	$\vdash$	Personal de	sanimess is: properly used & stored			55	-	-	ities installed, maintained, & dean		+
42	-		its & vegetables			56			ntilation & lighting, designated areas used		+
							-	7-2			
Тур	e of (	Operation:		/		<u>_</u>			License Posted:	(Y)	N.
Dis	cussic	on with Per	rson-in-Charge:						Follow-Up:	4	(N)
			1 of	~	_				Follow-Up Date:		4
									<u> </u>		
Sig	nature	e of Person	in Charge	115					Date:		
Sig	natur	e of Inspec	tor:						Date: 1/24/	2022	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Actives: 3 Ambergt 200d    Item   Leaster   Traps	Establishme	nt: Los Primos		Date: 1 2 7 1202Z Page Z of Z			
TEMPERATURE OBSERVATIONS    Item   Internation   Temp.   Item   I	Address: 3	Amnergt ROO	d		Compliance	Achieved: \ \ Z	a12027
OBSERVATIONS AND/OR CORRECTIVE AUTIONS  V Number   Section of Code   Description of Violation   Date Consisted of Code    Description of Violation   Date Consisted of Code   Description of Violation   Date Consisted of Code    Description of Violation   Date Consisted of Code   Description of Violation   Date Consisted of Code   Description of Violation   Date Code   Date Cod					TONS		
V Number Section of Code Description of Violation Description of Violation Code  Description Code  Description Code  Description of Violation Code  Description Code  Des		Item / Location	Temp.	Item / Location	Temp.	Item / Location	Temp,
V Number Section of Code Description of Violation Description of Violation Code  Description Code  Description Code  Description of Violation Code  Description Code  Des							
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Number Section of Code  Description of Viciations  On the Code of Code	140-		OBS	ERVATIONS AND/OR CORRECTI	VE ACTIONS		
Signature of Person in Charge.  Date:	V 1	Section of Code		Description of V	iolation		1
Signature of Person in Charge Date:							
Signature of Person in Charge Date:							
Signature of Person in Charge Date:							
Signature of Person in Charge Date:							
Signature of Person in Charge Date:							
Signature of Person in Charge Date:							
Signature of Person in Charge Date:			454	alchione a bound	displace hims	as incorres	20
			00 00	STORTION O DEPORT	LOVING TIME	OF IINJECIT	
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	Signature of P	erson in Charge:	0/			Date:	
			)-//				24/2027



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## MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



ESt	stabilshment: Portotino					Datet 27-122 Pa			ge 1 of	No. of Ri	No, of Risk Factor/Intervention Violations 5				
Ado	lress: 🚓	581	pw Highway unit	Т	Time in Time out \$200			ne out 3.00	No. of Repeat Ri	No. of Repeat Risk Factor/Intervention Violations					
	ner/Perm			F	isk (	Cate	egory	:			_Total '	Violation	s 8		
Em	ail•			-	hone					Inspection Status		Red	10		
$\vdash$			Date De la constitue de la con			٠,	101		41 41	,		1100			
ınsp	ection Ty	ype: (	Routine Re-inspection Pre-ope			4.70			vestigation	Complaint	Other				
			FOODBORNE ILLNESS RISK					BLU							
			Circle designated compliance status (IN, OUT, N/A	- ,						in appropriate box fo					
			IN = in compliance OUT= not in compliance NO = n	ot obs	erved	N//	A = no	t appl	licable COS =	corrected on-site R	repeat violation				
Com	pliance St	tatus		cos	R		Con	pliar	nce Status			co	S R		
	<u> </u>		Supervision					-		Protection from	Contamination				
1	IN OUT		Person in charge present, demonstrates knowledge and performs duties			L	15		OUT N/A NO	Food separated and p	protected				
2	UN OUT N	N/A	Certified Food Protection Manager			14	16	IN	OUT I/A	Food-contact surfaces	s cleaned and sanitized				
			Employee Health			L	17	IN	OUTNANO	Proper disposition or r reconditioned & unsafe	eturned, previously served,				
3	TUOUT	1	Management/food employees & conditional employee;		Π	1				Time / Temperature					
4	IN OUT	-	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		-	1	18	LIN	OUT N/A (IO						
5	INOUT	-	Procedures for responding to vomiting and diarrheal events		-	-	19	_	OUT N/A NO	Proper cooking time a Proper reheating proc	<del></del>	_	+		
	(Myor		Good Hygiene Practices		1	-{	20	$\rightarrow$	OUT N/ANO	Proper cooling time ar		_	+		
6 IN OUT) NO Proper eating, tasting, drinking, or tobacco use						1	21		OUT N/A NO	Proper hot holding ten	· · · · · · · · · · · · · · · · · · ·		_		
7							22		OUT N/A NO	Proper cold holding te		$\rightarrow$			
	Preventing Contamination by Hands						23	TIN	OUT N/A NO	Proper date marking a	nd disposition				
8							24	IN	OUT NIZANO	Time as a Public Heal	th Control: procedures and rec	ords			
9	IN OUT N	V/A VO	No bare hand contact with RTE food			1				Consumer	Advisory				
10 (IN)OUT Adequate handwashing sinks properly supplied & accessible						1	25	(IN)	OUT N/A	Consumer advisory pr	ovided for raw/undercooked fo	ods			
Approved Source						]				Highly Susceptib	le Populations				
11	INOUT		Food obtained from an approved source				26		OUT N/A		d; prohibited foods not offered				
12 IN OUT N/A NO Food received at proper temperature							<u> </u>				and Toxic Substances				
13 INOUT Food in good condition, safe & unadulterated							27	300	OUT(N/A)	Food additives: approv		$\rightarrow$			
14	14 IN OUT N/ANO Req. records available: shell stock tags, parasite destruction						28	(IN	OUT N/A		erty identified, stored and use	1			
	Risk fa Prevale	actors ar ent contr	e improper practices or procedures identified as the mo ibuting factors of foodborne illness or injury. Public Hea re control measures to prevent foodborne illness or inju	st Ith			-			onformance with A	proved Procedures	<del></del>			
	Interve	entions a	re control measures to prevent foodborne illness or inju	ry,			19	1N	OUT(N/A)	Compliance with variar	nce/specialized process/HACC	Р			
			GO	OD R	ETA	IL E	PRAC	FICE	S						
			Good retail practices are preventative measures to												
Mar	k "X" in bo	x if numb	bered item is not in compliance Mark "X" on app	ropriat	e bo	or for	cos	and/o	or COS	=corrected on-site du	iring inspection R=rep	eat violati	on		
omt	liance Sta	atus		cos	R	Γ	Com	plian	ce Status			cos	S R		
			Safe Food and Water				:			Proper Use o	f Utensils				
30			eggs used where required		_		43	+		ils properly stored					
31			from approved source			-	44	+			y stored, dried, & handled				
32	Var	nance obt	ained for specialized processing methods  Food Temperature Control				45	+-		ingle-service articles: pro	орепу этогеа & usea	_	+		
33	Pen	oper coolin	ng methods used: adequate equipment for temp. control				46		Gloves used	Utensile, Equipme	nt and Vanding				
34			operly cooked for hot holding			1	47 -	$\top$	Food and no	n-food contact surfaces					
35	_		swing methods used				48	+		igned, constructed, & us		$\rightarrow$	+		
36		-	rs provided and accurate				49	+	+	g: installed, maintained,			+		
			Food Identification							Physical F					
37	Foo	od properly	y labeled: original container				50	T	Hot & cold wa	ater available adequate	pressure		$\top$		
			Prevention of Food Contamination			_	51		Plumbing ins	talled, proper backflow o	levices				
38	Inse	ects, rode	nts, & animals not present			$\odot$	52	X	Sewage & wa	aste water properly dispo	osed				
39	Cor	ntaminatio	n prevented during food preparation, storage & display	]			53	$\perp$	Toilet facilitie	s properly constructed, s	supplied, & cleaned				
40 Personal deanliness						2	54	<u> </u>	+	sfuse properly disposed,			44		
41							55	X	_	ities installed, maintaine		$\rightarrow$	44		
42	Was	ishing fruit	s & vegetables				56		Adequate ver	ntilation & lighting, design	nated areas used	9-			
Tvn	e of Oper	ration:									License Posted:	(Y)	N		
			con in Charge:								Follow-Up:	(V)	N		
D150	W Horeou	viu i refs	son-in-Charge:									<u> </u>	1.4		
			(' a. p.								Follow-Up Date:				
Sigr	nature of I	Person	in Charge: Well of								Date:				
											Date: 1 [27 (20)	77_			
Signature of Inspector:									Dato. 1 [22]						



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	int: Portofic	,0				Date: 1/2	24/2022	Page	
Address: 4	SB DW HIZ	nway	unit		Complian	ce Achieved:			
				TEMPERATURE	OBSERVATIONS				
	Item / Location		Temp.	Item / Loca	ntion	Temp.	Item / Location	1	Temp.
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rous a	word not	2 ~0	40						
				OROTTO I LATER OF A DIVINO		0.000			
, Item	T	1		OBSERVATIONS AND/OR	CORRECTIVE ACTI	UNS			Dated Corrected
V Number	Section of Code			De	escription of Violation				or COS
		Kitchel	n 7						
96 16	4.601 11	40.0		soled with	1/420012161416	2 20 00	and debais	dee	
25	1							(64/	•
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C 6		1 1		delongins storec				<u>d</u> -	COS
2F 16	4-601.11	- meat	SIACE	exterior / back	a of slicer	spiled.	CIECU .		
PF 16	4-601.11 -	mixe	Cin	backroom - 1	underside s	Piled wi	th deblis.		
P 52		1		sink observed				Sm De	1
		to ins				V	v		
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Signature of F	erson in Charge:	(in	US Don				Date:		
Signature of I		-02					Date: 1/2	m. /a.	27
-ignature (it )							Date. 1/2	T/40	· Academia



HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Est	stablishment: Friend 145					( Z	9/22	Pag	e 1 of <u>Z</u>	No. of Ris	sk Factor/Intervention	√iolation	15 <b>3</b>
Add	iress:	7410	Hilford Road	7	Γime	inti	p.'00	Time	Gordino a	No. of Repeat Ris	sk Factor/Intervention	Violation	1S 75
Ow	ner/P	ermit Hold	er:	F	Risk	Cati	egory	12			Total	Violation	19
Em				_	hon		ago. y	. 0		leesesties Status			76
						e. —				Inspection Status:		Red	
Insp	ectio	n Type:	Routine Re-inspection Pre-op						vestigation	Complaint	Other		
			FOODBORNE ILLNESS RIS					BLIC	HEALTH I	NTERVENTIONS			
			Circle designated compliance status (IN, OUT, N	/A, NO)	for e	ach	item		Mark "X"	in appropriate box for	COS and/or R		
			IN = in compliance OUT= not in compliance NO =	not obs	erve	i N//	A = no	t appli	icable COS =	corrected on-site R =	repeat violation		
Com	plianc	e Status		cos	R		Con	plian	ce Status			CO	S R
			Supervision					779		Protection from	Contamination		
1/	No	UT	Person in charge present, demonstrates knowledge and performs duties		T	7	15	IN	DUT N/A NO	Food separated and p	rotected		
2	INO	UT N/A	Certified Food Protection Manager	+	+	Ĝ	16	IN	OU DN/A	Food-contact surfaces	cleaned and sanitized	$\rightarrow$	
	0		Employee Health		,	~	17	<del></del>	OUT N/A NO	Proper disposition or re	eturned, previously served,		$\neg$
	<b>7</b> 1) a	1.17	Management/food employees & conditional employee;	_		-	-			reconditioned & unsafe			
3	INO		knowledge, responsibilities and reporting	<del></del>	╄	_				Time / Temperature	Control for Safety		
4	INO		Proper use of restriction and exclusion	<del> </del>	1	4	18	_	OUT N/A(NO)	Proper cooking time as		$\rightarrow$	+
5						4	19	_	OUT N/A NO	Proper reheating proce		-	+
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use					_	-	20	-	OUT N/A(NO)	Proper cooling time an			+
7	INO		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, mouth		+	-	21	_	OUT N/A NO	Proper hot holding tem			+
-	1110	01 (0)	Preventing Contamination by Hands	1	-	4	23	-	OUT N/A NO	Proper cold holding ter Proper date marking a		-+	+
8							24	_	OUT N/A NO		h Control: procedures and rec	orde	
9	1	UT N/A NO	No bare hand contact with RTE food	+	+	-		164	GOT WANO	Consumer.		ords	نـــــــــــــــــــــــــــــــــــــ
10	(IN )		Adequate handwashing sinks properly supplied & accessible	+-		+	25	( TRL (	OUT N/A		* * * * * * * * * * * * * * * * * * * *	ods	<u>.                                      </u>
Approved Source								25 OUT N/A Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations					
11(	1) 01	UT	Food obtained from an approved source	T	T	1	26	(IN)	DUT N/A		i; prohibited foods not offered		
12 IN OUT N/ANO) Food received at proper temperature						1					nd Toxic Substances		
13	IN)OI	UTT	Food in good condition, safe & unadulterated			1	27	IN+	OUT(N/A)	Food additives: approve	ed and properly used		
14	4 IN OUT VANO Req. records available: shell stock tags, parasite destruction						28	(IN)	OUT N/A	Toxic substances prope	erly identified, stored and used	d	$\neg$
	R	sk factors a	re improper practices or procedures identified as the m	nost		1			C	onformance with Ap	proved Procedures		
	Pre Inte	erventions a	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inj	alth jury,			19	IN	OUT(N/A)	Compliance with varian	ce/specialized process/HACC	Р	
	_		·	OOD R	ETA	<u> </u> 	PR ACT	PTCES					
			Good retail practices are preventative measures	_		_				and physical objects into	foods.		
Mar	k <b>"X"</b> ir	box if num	bered Item is not in compliance Mark "X" on ap							=corrected on-site du		eat violat	ion
omr	liance	Status		cos	R		Comi	aliano	e Status			cos	S R
- OIII	711111110	, 010100	Safe Food and Water	1000	114	1	00111	DIIAITE	e otatua	Proper Use o	ſ Utensils	1000	-
30		Pasteurized	eggs used where required			1	43		In-use utens	ils properly stored		$\neg$	$\top$
31		Water & Ice	from approved source				44		Utensils, equ	ripment & linens; properly	stored, dried, & handled		
32		Variance ob	tained for specialized processing methods				45	Ι.	Single-use/si	ingle-service articles: pro	perly stored & used		
			Food Temperature Control				46		Gloves used	properly			
33		Proper cooli	ng methods used; adequate equipment for temp, control							Utensils, Equipmen	at and Vending		
34	_		roperly cooked for hot holding				47 ·		Food and no	n-food contact surfaces of	deanable,		$\perp$
35			awing methods used				48	-	1	igned, constructed, & use			
36		Thermomete	ers provided and accurate		Ŀ.,		49	<u>L</u>	Warewashing	g: installed, maintained, &			
37		Enad prepar	Food Identification				En.	T	No. 8 cold w	Physical Fa		<del></del>	
3/		rood proper	ly labeled: original container  Prevention of Food Contamination				50 51	3.0		ater available adequate p			+
38		Inserts rode	ents, & animals not present			U	52	X.	<del></del>	aste water properly dispo		+	+
39	_		on prevented during food preparation, storage & display				53			s properly constructed, s			+
40		Personal cle					54			ofuse properly disposed,		-	+
41 Wiping cloths: properly used & stored							55	×		ities installed, maintained		$\rightarrow$	+
42			ts & vegetables			٤	56			ntilation & lighting, design			+
									,	0 -9,			
Тур	e of C	peration:				_					License Posted:	(Y)	N
Disc	cussio	n with Per	son-in-Charge:								Follow-Up:	(Y)	N
			_			`					Follow-Up Date:		
						),	1	1 1			, onor op Date.		
Sign	ature	of Person	in Charge: Stories	<u>`</u>			<u> </u>		٧		Date:		
Sigr	nature	of Inspect	for: 71								Date: 1/27 / 20	07.2	
			1 11/1/										



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



ES	ablishmer	"Attiently	5				Date:	112912022	Page	<u>4</u> of <u>4</u>
Ad	dress: 🗖	10 Hilfor	d Road	L			Comp	liance Achieved:		
		Trans IV and			TEMPERATURE OBSER	VATIONS	- 1			
		Item / Location		Temp.	Item / Location		Тетр.	Item / Location		Temp.
										-
							2270			
	Item		1	UE	SERVATIONS AND/OR CORRE	CITYE ACTIO	JNS		I D	ated Corrected
V	Number	Section of Code			Description	of Violation				or COS
9	16	4-661.11-	5que02	e bothes	: with decessings	lids s	oiled	with food del	oris	
6	16	4-601-11	tean o	pener	Solled with de	bris .	Clear	<b>)</b>		
C	51	5-255-15-	Hand	wash	SMK by cooks	re hous	00 F	oming water r	epa ir	: 05
C.	SS	6-501.12.	£1001	drai	in infront of w	auk - ir	1 40716	ed elean	,	
P	22	3-501.16.	40CHIA	~d <	in infront of w	+ 6174	. 6	ust be hald a	+	
h			41 0	r belo	Cur	AL BIL		081 15 1214 50	-	
	55	6-501.11	Basem	ent: 5	Arcku substance	- 1000	ring f	from ceiling o	n	
			to fin	oc ide	ntify and repo		- 1	,		
			10 70	<i>71</i> 10x	Tell of Card Telpo	, ,				
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-									-	
$\dashv$						-				
-										
Ci~	oture of D	man in Chaus			Jandi'		00	Doto		
		erson in Charge:	)	5/	Jesum M	my!		Date:		
Sigr	ature of In	spector:	M/			<u> </u>		Date: 1 / 2	17/20	, Z Z



HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Estar	olishment: P		Date: 1	26/22	.Page	1 of	No. of Ris	sk Factor/Intervention \	/iolations	s Ø			
Addre	ess: 2 <b>86</b> (	ow High week o nit A		Time in 1: 00 Time out: (2:00 Ro.			out: <b>[2:</b> 0	<b>G</b> lo. of Repeat Ris	sk Factor/Intervention \	/iolations	ගේ		
		er: pizzaroma LLC		Risk Cat	tegory:	Q			Total \	/iolations	S		
Emai				Phone:		H		Inspection Status:	Green Yellow	Red	- تعر		
<u> </u>	ection Type:	Routine Re-inspection Pre-ope			Illan	le.	atication			- 1100			
mape	ction Type.	Routine Re-inspection Pre-ope  FOODBORNE ILLNESS RISK					estigation	Complaint	Other				
		Circle designated compliance status (IN, OUT, NA				DLJU J		in appropriate box for	COS and/or D				
		IN = in compliance OUT= not in compliance NO = r	IOT OD	served N	A = not	арриса	able COS =	corrected on-site K =	repeat violation				
Compl	lance Status		COS	R	Com	pliance	Status			co	SR		
	<u> </u>	Supervision Person in charge present, demonstrates knowledge and			-	7		Protection from	Contamination				
1	TUCOUT	performs duties			15	(IN)	UT N/A NO	Food separated and pr	otected				
2 (	IN OUT N/A	Certified Food Protection Manager			16		UT N/A		aces cleaned and sanitized				
		Employee Health			17	IN OI	UTNANO	Proper disposition or re reconditioned & unsafe	turned, previously served, food				
3	Nour	Management/food employees & conditional employee; knowledge, responsibilities and reporting					1	Time / Temperature	Control for Safety				
4	NOUT	Proper use of restriction and exclusion		+	18	T IN O	UT N/A (O)	Proper cooking time an			$\neg \neg$		
5 (	IN DUT	Procedures for responding to vomiting and diarrheal events			19		UT N/A NO	Proper reheating proce					
		Good Hygiene Practices			20	IN OI	UT N/A NO	Proper cooling time and	d temperatures	$\neg$	+		
6	IN OUT	Proper eating, tasting, drinking, or tobacco use			21	IN OI	LT N/A (10)	Proper hot holding tem	peratures				
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	(N)	UT N/A NO	Proper cold holding ten	nperatures		$\top$		
		Preventing Contamination by Hands			23	(IN O	JT N/A NO	Proper date marking an	nd disposition		$\neg \neg$		
8	IN OUT NO	Hands clean & properly washed			24	IN OI	JT WANO	Time as a Public Health	Control: procedures and reco	ords			
9	IN OUT N/A NO	No bare hand contact with RTE food			1			Consumer A	Advisory				
10	TUQUT	Adequate handwashing sinks properly supplied & accessible			25	(MO)	JT N/A	Consumer advisory pro	vided for raw/undercooked for	ods			
		Approved Source				Talle		Highly Susceptibl	e Populations				
	INDUT	Food obtained from an approved source			26	(INO	JT N/A		; prohibited foods not offered				
12 IN OUT N/A NO Food received at proper temperature								d / Color Additives a	nd Toxic Substances				
_	13 (NOUT Food in good condition, safe & unadulterated				27	47.0	JT N/A	Food additives: approve		+	$\perp$		
							JT N/A		rly identified, stored and used				
	Risk factors a Prevalent cont	re improper practices or procedures identified as the mo ributing factors of foodbome illness or injury. Public Hea ure control measures to prevent foodborne illness or inju	ost alth			1	-	onformance with Ap	proved Procedures				
	Interventions a	are control measures to prevent foodborne illness or inju	iry.	- 1	19	IN OL	JT (VA)	Compliance with variance	ce/specialized process/HACCF	•			
		ĢC	00D 1	RETAIL	PRACT	TCES							
		Good retail practices are preventative measures t											
Mark '	"X" in box if num	bered item is not in compliance Mark "X" on app	горгіа	ate box fo	r COS a	and/or	COS:	corrected on-site dur	ing inspection R≃repo	eat violation	on		
Compli	ance Status		COS	R	Comp	liance	Status			cos	R		
		Safe Food and Water						Proper Use of	Utensils				
30		eggs used where required		-	43			ls properly stored			44		
31	_	from approved source		-	44			ipment & linens: properly		-	4-1		
32	Variance ob	tained for specialized processing methods			45			ngle-service articles; prop	perly stored & used				
22	D	Food Temperature Control			46		Gloves used		1 W7 1c				
33	<del></del>	ng methods used: adequate equipment for temp. control		+	47 .		Feed and an	Utensils, Equipmen					
34		roperly cooked for hot holding awing methods used		+	47 ·	$\vdash$		n-food contact surfaces of gned, constructed, & use		+	+		
36		ers provided and accurate		+	49			gned, constructed, & use g: installed, maintained, &			+		
		Food Identification		1	1.0			Physical Fa			-		
37	Food proper	ly labeled: original container		T	50		Hot & cold wa	ater available adequate p					
		Prevention of Food Contamination			51		Plumbing ins	talled, proper backflow de	evices		+1		
38	Insects, rode	ents, & animals not present	-		52		Sewage & wa	aste water properly dispos	sed		$\top$		
39	Contaminati	on prevented during food preparation, storage & display			53		Toilet facilitie	s properly constructed, su	applied, & deaned		$\Box$		
40	Personal cle	anliness			54		Garbage & re	fuse properly disposed, f	acilities maintained				
41	Wiping doth	s: properly used & stored			55		Physical facili	ties installed, maintained	, & clean				
42	Washing fru	ts & vegetables			56		Adequate ver	ntilation & lighting, design	ated areas used				
T	of O====#==								Lineana Danto di	(3)			
	of Operation:								License Posted:	<u>U</u>			
Discu	ission with Per	son-in-Charge:							Follow-Up:	Υ (	N		
		Mi By							Follow-Up Date:				
Signa	ture of Person	in Chame:							Date:				
		\$						<u> </u>					
Signa	ture of Inspec	dor:							Date: 1   26   20 :	١2_			



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: pi 22a roma		Date: 1/26/2022 Page 2 of 2				
Address: 280 Du Highway			Compliance Achieved: 1 26 /	2022		
<u> </u>		URE OBSERVATIONS				
Item / Location	Temp. Item /	Location	Temp. Item / Location	Temp.		
	OBSERVATIONS ANI	D/OR CORRECTIVE ACTION	VS			
V Item Section of Code		Description of Violation		Dated Corrected or COS		
Malline						
No.	Violations open	erung auring +	ime of inspection.			
			· · · · · · · · · · · · · · · · · · ·			
*	hood sticker cx	sired, PIC ad	used company			
	track outleady b	cen contacted ou	d will be oot			
	next week.					
			<u> </u>			
			<u></u>			
	······································					
76						
Signature of Person in Charge:  Signature of Inspector:	- 13		Date:			
Signature of Inspector:	Mr _		Date: 112	6 12022		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	Establishment: Grate City charter scnool				Date!	18/2Z	Pag	e 1 of <b>Z</b>	No. of R	isk Factor/Int	ervention Vic	latior	1S 💋
			ry clay Drive					e out   0:45	No. of Repeat R	isk Factor/Int	ervention Via	lation	is Ø
			er. Gate city charter school		Risk C	ategory:	4				Total Vic	lation	is Ø
1	ail:				Phone:				Inspection Status	Green	Yelfow	Red	
Ins	pection	on Type:	(Routine) Re-inspection Pre-op	eratio	nal	lilne	ss Inv	vestigation	Complaint	Othe			
			FOODBORNE ILLNESS RIS					-		Olive			
			Circle designated compliance status (IN, OUT, N						in appropriate box fo	r COS and/or	R		
			IN = in compliance OUT= not in compliance NO =	not ob	served	V/A = not	t appli	cable COS ≃	corrected on-site R	= repeat violati	on		
Con	nlian	ce Status		Icos				ce Status				loc	0   0
			Supervision	1000	3 1 1	COIII	Pitalii	ce Status	Protection from	Contaminatio	)n	CC	S R
1	IJ.	OUT	Person in charge present, demonstrates knowledge and performs duties			15	IN	ON AVA TUE	Food separated and j				
2	(IN	UT N/A	Certified Food Protection Manager	+-		16	MIP	OUT N/A	Food-contact surface	s cleaned and sa	nitized	+	+
			Employee Health			17	IN	OU ANA TUC	Proper disposition or I	eturned, previous		$\top$	
3	dN C	<b>D</b> UT	Management/food employees & conditional employee;		$\neg \neg$	-			reconditioned & unsaf		alian-		
4	FIN		knowledge, responsibilities and reporting  Proper use of restriction and exclusion	+		18	INL	OUT N/ANO	Time / Temperature		attery		
5	TIN.		Procedures for responding to vomiting and diarrheal events	+-	$\dashv$	19		OUT N/A NO	Proper cooking time a		Idina	+	$\dashv$
			Good Hygiene Practices			20		OUT N/A(NO)	Proper cooling time at		ida ig	+-	-
6	IN C	OUT NO	Proper eating, tasting, drinking, or tobacco use	1	$\neg \neg$	21	_	OUT N/A/NO	Proper hot holding ter			+	$\dashv \dashv$
7	IN C	OUT NO	No discharge from eyes, nose, mouth	T	$\top$	22	_	OUT N/A NO	Proper cold holding te	·			$\dashv \dashv$
			Preventing Contamination by Hands			23	(No	UT N/A NO	Proper date marking a			1	$\neg$
8	INC	OUT NO	Hands clean & properly washed			24	INC	OUT N/A NO	Time as a Public Heal	th Control: proce	dures and records	5	$\neg \neg$
9	IN C	OUT N/A NO	No bare hand contact with RTE food						Consumer	Advisory			
10	[IN]	DUT	Adequate handwashing sinks properly supplied & accessible			25	IN C	OUT (N/A)	Consumer advisory pr	ovided for raw/ur	dercooked foods		
Approved Source Highly Susceptible Populations													
11	IN):		Food obtained from an approved source	-	$\perp$	26		DUT N/A	Pasteurized foods use	d; prohibited food	s not offered		
				d / Color Additives	and Toxic Sub	stances							
	13 INDUT Food in good condition, safe & unadulterated  14 IN OUT N/ANO Reg. records available; shell stock tags, parasite destruction			-	+	27		DUT N/A	Food additives; approv		-	-	
14			Req. records available: shell stock tags, parasite destruction			28	INC	DUT N/A	Toxic substances prop				
	Pi	t <b>isk factors</b> a revalent cont	re improper practices or procedures identified as the ri ributing factors of foodborne illness or injury, Public He rre control measures to prevent foodborne illness or inj	nost ealth		-	1	I	informance with A	proved Proce	dures		
	ln	terventions a	re control measures to prevent foodborne illness or in	jury.		19	INC	DUT(N/A)	Compliance with variar	ce/specialized p	rocess/HACCP		
						PRACT							
Mar	L HYH ;	in hoy if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap										
19164		III DOX II IIGIII	bered Reill is not in compliance Mark X of ap	proprie	are pox i	or COS a	ind/or	CUS:	corrected on-site du	ring inspection	R=repeat	violat	on
Com	plianc	e Status	CLASS 1 1 2 mg	cos	R	Comp	lianc	e Status				COS	B R
30		Bastourizad	Safe Food and Water eggs used where required	1		40	- Audi	1	Proper Use o	f Utensils			
31			from approved source	+	+	43			ls properly stored		haranta d	+	
32			ained for specialized processing methods		+	45	-		ipment & linens: properl ngle-service articles: pro			+	
			Food Temperature Control			46	-	Gloves used		perly stored at us	sed	+-	
33		Proper coolin	ng methods used: adequate equipment for temp. control	1		10		010103 0300	Utensils, Equipme	nt and Vendin	or .		-
34			operly cooked for hot holding			47 ·		Food and nor	-food contact surfaces		8		
35		Approved that	awing methods used			48			gned, constructed, & us			+	
36		Thermomete	rs provided and accurate			49			: installed, maintained,		3	t	+
			Food Identification						Physical F			-	
37		Food properl	y labeled: original container			50		Hot & cold wa	iter available adequate p	ressure		T	
			Prevention of Food Contamination			51		Plumbing inst	alled, proper backflow d	evices	·		$\neg \neg$
38		Insects, rode	nts, & animals not present			52	Ì	Sewage & wa	ste water property dispo	sed			7
39		Contaminatio	on prevented during food preparation, storage & display			53		Toilet facilities	properly constructed, s	upplied, & cleans	eď		
40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities								facilities maintain	ed				
41			s: properly used & stored			55		Physical facili	ties installed, maintained	l, & clean			
42		Washing fruit	s & vegetables			56		Adequate ven	tilation & lighting, design	ated areas used			
Typ	e of (	Operation:								License Pos	sted:	101	M
		· -	con-in-Charge:								aiGu.	<u> </u>	<del>(1)</del>
DI20	เนธริเด	or with Help	son-in-Charge:							Follow-Up:		Y	W
										Follow-Up D	)ate:		
Sigr	ature	of Person	in Charge:							Date: 1	28-111	1/	
		e of Inspect									90-100		
Jigi	icature	2 Of Hisperi								Date: 1 / 2	812022		
			C ( -										



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	nt: Gode city ex		Dar	Date: 1/28/2027 Page 2 of 2							
Address:	Henry clay be	חעכ		Coi	Compliance Achieved:						
			TEMPERATURE OBSER								
	Item / Location	Temp.	Item / Location	Temp.	· Item / Locati	ОП		Temp.			
		-									
					<u> </u>			<u> </u>			
		OBS	SERVATIONS AND/OR CORRI	ECTIVE ACTIONS							
V Item Number	Section of Code		Description	of Violation				COS			
(Turribo)							OI .	500			
		caterer:	Till inc drops	of pre-mo	ac portioned in	notes					
			eath day.								
						Sec					
		NO 0	iolations obsetu	ved during	time of INTERC	Fron .					
			· · · · · · · · · · · · · · · · · · ·								
	,										
								-			
						-					
-											
_								$\overline{}$			
	<u> </u>							$\neg \neg$			
Clanatura of 5	Parana in Charac	dra)			D-4 1 I	1011	111				
	Person in Charge:				Date: \	28/20	100				
Signature of I	nspector:	711			Date: ()	28/2	22				



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	stablishment: Lucky Discount Hort			Date	31 /22	Pag	ge 1 of _ <b>Z</b>	No. of Risk Facto	or/Intervention Viola	ations	Ø
Ad	Idress: 5517	DW Highway				_	ne out:[: </td <td></td> <td></td> <td></td> <td>-</td>				-
Ov	vner/Permit Hole	der SRI Jay corp			ategory		11.30		Total Viola		-
	nail:	0-1000	$\overline{}$	Phone:				Inspection Status: Gree		Red	<u>v</u>
Ins	pection Type:	Routine Re-inspection Pre-opi				oo le	wantination				
		FOODBORNE ILLNESS RIS					restigation		Other		_
$\Box$		Circle designated compliance status (IN, OUT, N				LALLA		in appropriate box for COS an	d/or R		
		IN = in compliance OUT= not in compliance NO =				t anni					
Con	npliance Status							Topode VII old IV Topode V	Diction		
0011	Control ocacus	Supervision	cos	R	Corr	pliar	nce Status	Protection from Contami	nation .	cos	R
1	( угоит	Person in charge present, demonstrates knowledge and performs duties	T	T	15	(IN	OUT N/A NO	Food separated and protected	dation	· T	7
2	IN OUT N/A	Certified Food Protection Manager	+-		16	<u> </u>	DUT N/A		1 10 1	+	+
		Employee Health		-	17	_	OUT N/A NO	Food-contact surfaces cleaned a Proper disposition or returned, pro		+	+
3	(in)but	Management/food employees & conditional employee;	_		- ''	IN		reconditioned & unsafe food		$\perp$	$\perp$
<u> </u>	~~~	knowledge, responsibilities and reporting	<del> </del>	$\perp$				Time / Temperature Control	or Safety		
5	IN DUT	Proper use of restriction and exclusion	<del> </del>		18	-	OUT N/A NO	Proper cooking time and tempera			$\perp$
Ť	(III)DOI	Procedures for responding to vomiting and diarrheat events  Good Hygiene Practices	<u> </u>		19	+	OUT N/A NO	Proper reheating procedures for I		-	+-
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	Т		21		OUT N/A NO	Proper cooling time and temperat Proper hot holding temperatures	ures	┼	+
7	IN OUT NO	No discharge from eyes, nose, mouth	+	+-1	22	-	OUT N/A NO	Proper cold holding temperatures		<del> </del>	+
		Preventing Contamination by Hands			23	100	OUT N/A NO	Proper date marking and disposit		_	+-
8	IN OUT (O)	Hands clean & properly washed			24	IN	OUT N/A NO	Time as a Public Health Control:			+
9	IN OUT N/A NO	No bare hand contact with RTE food						Consumer Advisory			
10 INOUT Adequate handwashing sinks properly supplied & accessible 25 IN OUT N/A Consumer advisory provided for raw/undercooked foods									I.		
44.	NOUT	Approved Source				~	Highly Susceptible Popula				
	11 NOUT Food obtained from an approved source  12 NOUT N/A NO Food received at proper temperature				26	IN	OU NA	Pasteurized foods used; prohibite			
13	INDUT	Food in good condition, safe & unadulterated	<del>                                     </del>	+	27	LINI	OUT N/A	d / Color Additives and Toxic			
14	IN OUT NA NO	-	+	28	12	OUT N/A	Food additives: approved and pro Toxic substances properly identifie			+	
	Risk factors a	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the m	ost					informance with Approved P			
	Prevalent confinerventions	are improper practices or procedures identified as the m tributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inju	alth		19	INI	OUT N/A	Compliance with variance/specialize		T	T
				RETAIL				Compilation with Variations provided	ed process/nACCF	<u> </u>	
		Good retail practices are preventative measures						and physical objects into foods			
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on app						corrected on-site during inspe	ction R=repeat v	iolation	1
omi	pliance Status		cos	R	Comp	liano	e Status			cos	R
		Safe Food and Water			30,			Proper Use of Utensile		003	
30		eggs used where required			43		In-use utensi	s properly stored			
31		from approved source			44			ipment & linens: properly stored, dri			
32	vanance ob	tained for specialized processing methods  Food Temperature Control			45			ngle-service articles: properly stored	& used		Ш
33	Proper cooli	ng methods used: adequate equipment for temp, control			46	L	Gloves used		. 15		Щ
34		roperly cooked for hot holding		-	47 ·		Food and nor	Utensils, Equipment and Ve i-food contact surfaces cleanable,	namg		H
35	Approved th	awing methods used			48			gned, constructed, & used			$\vdash$
36	Thermomete	ers provided and accurate			49			: installed, maintained, & used: test	strips		П
1		Food Identification						Physical Facilities			
37	Food proper	ly labeled: original container		Щ	50		<del></del>	ter available adequate pressure			
38	Insects code	Prevention of Food Contamination			51			alled, proper backflow devices			Ш
39		on prevented during food preparation, storage & display			52	_		ste water properly disposed	lassad		H
40	Personal cle			$\vdash$	54			properly constructed, supplied, & c fuse properly disposed, facilities ma			$\dashv$
41	Wiping cloth	s: properly used & stored			55			ies installed, maintained, & clean			$\dashv$
42	Washing frui	ts & vegetables			56			tilation & lighting, designated areas	used		$\neg$
Tyre	e of Operation							1		3	
	e of Operation:							License	Posted: (	7	1
Disc	cussion with Per	son-in-Charge:						Follow-U	Jp:	r (t	N)
		Class.						Follow-L	Jp Date:		
Sign	ature of Person	in Charge:						Date;			$\dashv$
_	nature of Inspect								.121/2022		$\dashv$
	remark or mapped							Date:	1/31/2022		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	nt: Lucky Disco	ount Mart	Date: 1 / 8	1/2022	Page <u>Z</u> of <u>Z</u>					
Address: 5	54 DW High	rway		Compliance	Compliance Achieved: 1/31/2622					
			TEMPERATURE OBSERVA	TIONS						
	Item / Location	Temp.	Item / Location	Temp.	Item / Locat	ion Temp.				
			DESTRUCT A PROGRAMME A NEW ARRAY AND STATE OF	THE A COMPANY						
Itams	T	UBS	SERVATIONS AND/OR CORRECT	TVE ACTIONS						
V Item Number	Section of Code		Description of	Violation		Dated Corrected or COS				
						0,000				
1										
_										
		A Dollar	Lynn alone .		- 1250					
		No Grota	How opened to du	of time of inst	2001) •					
	l									
	<u> </u>									
		·								
				<del></del>						
				<u>.                                    </u>						
+ +		(1)0000		****						
ignature of P	erson in Charge:				Date:					
Signature of Ir	nspector:	- 011			Date: 1/	31/2022				